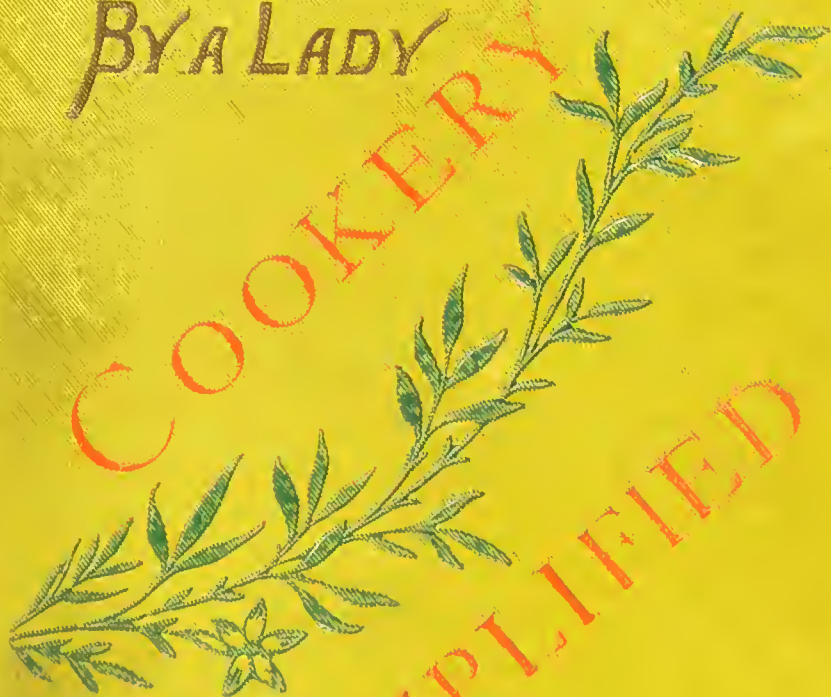


MY
RECEIPT
BOOK

BY A LADY



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MY RECEIPT BOOK

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MY RECEIPT BOOK

A TREASURY

OF

More than Six Hundred Receipts

IN

COOKING AND PRESERVING,

ETC., ETC.

COMPILED ENTIRELY FROM PRIVATE RESOURCES
AND PERSONAL EXPERIENCE.

BY A LADY.

LONDON :
GROOMBRIDGE AND SONS.

1886.

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INTRODUCTION.

THERE are in the present age so many good works on Household Economy, that it is to be feared the following Receipts, compiled entirely from private resources and personal experience, may be lightly valued. At the present time there is much ignorance of household management amongst the middle class, and until ladies of moderate means are not ashamed of superintending the preparation of a dinner, or being perfectly acquainted with the detail of their household economy, there appears little chance of improvement. As ladies of a past generation made it too exclusively their business to attend to domestic affairs, the young ladies of the present day make a mistake, which they will some day discover, in altogether neglecting them. All young housekeepers with small establishments should guard against attempting too much in a dinner, but be careful that each dish is cooked and served as well as possible. For instance, a dinner for four or six persons of one dish of fish, followed by a joint and dish of cutlets, and then one savoury dish, and a pudding, would be

INTRODUCTION.

enjoyed—not so a number of badly-cooked, half-cold dishes. There are many receipts following which are so simple, they may appear unnecessary; but knowing, as the compiler does from experience, how few servants can make good gruel or melted butter, she trusts all will be found useful.

Every lady should furnish her kitchen with ample cooking utensils, fish kettles, saucepans of various kinds and sizes, three or four different sized stew-pans, with covers, hair and wire sieves of various qualities and sizes; and these and everything appertaining to her kitchen she should see are kept scrupulously clean, as without extreme cleanliness she can never expect anything really nice sent to her table.

A mistress ought to examine all parts of her kitchen every morning, that her cook may feel that nothing escapes her notice; she should see that every saucepan, sieve, etc., is clean and in its place, the pudding cloths washed and exposed to the air, and if she meets with an honest, clean, intelligent servant, let her prize her, and she will be repaid in comfort for the trouble of teaching her. No head of a family should allow anything fit for food to be thrown away, but have the strainings from soups, gravies, etc., put into an iron pot, with some vegetables and rice or oatmeal, and after stewing some hours there will be a good quantity of nutritious broth, which, whether our homes are in town or country, will be very acceptable to many poor families around us.

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MY RECEIPT BOOK.

SOUPS.

Stock for Soups.

1.—Stock for all kinds of soup is made from the leg or shin of beef, ox cheek, or knuckle of veal. Where economy is an object, no bone of whatever kind should be thrown away, but put in the digester or stock pot, with some turnip sliced, fried onions, a few carrots and sweet herbs, and stewed several hours. Skim it well, and then put through a sieve into a fresh sealed pan.

For the stock for clear gravy soup, Jullienne soup, or any brown soup, put a large shin of beef, or 8lbs. of the leg, the meat cut in pieces, and the bone chopped, into a large stewpan, with a piece of lean ham, three onions stuck with cloves, two blades of mace, a bunch of sweet herbs, pepper and salt, and a piece of butter the size of a large egg; stir it on the fire until all the gravy runs out and is nearly absorbed again, add as much boiling water as will make sufficient soup, and let the pot simmer on the stove or by the fire six or seven hours, keep it well skimmed; when you take it off the fire, strain it through a fine hair sieve, when cold take off the fat, and you will have a fine clear jelly which forms a stock for brown soups and gravies.

Exceellent broth may be made after drawing the soap from the beef, by putting the strainings on the stove again with some earrots and turnips, a teacupful of rice or pearl barley, and a few bones chopped, if there happen to be any.

Jullienne Soup.

2.—Is made from all kinds of vegetables added to the clear gravy stock, consequently is a summer soup. Weigh half a pound of vegetables mixed pretty equally, carrots, turnips, onions, and eelery, cut them all the same size in very thin long sliees, put them in a stewpan with two ouncees of butter, and a teaspoonful of powdered sugar, toss them over a sharp fire until the vegetables look shiny, put two quarts of beef stock to them, and let all simmer until the vegetables are tender, season with a little cayenne pepper, and if in season throw in a few green peas previously boiled.

Ox Tail Soup.

3.—Boil gently two ox tails in three quarts of water for several hours, with a piece of ham, three onions, bunch of sweet herbs, a few cloves, and peppereorns. When tender, strain the liquor, and remove the fat. Serve with the tails cut in pieces, season with a little Harvey's sauce and cayenne pepper.

Mock Turtle.

4.—Half boil a calf's head with the skin on, which will take nearly an hour, cut all the meat in small pieces, break the bones of the head, and boil them in some veal broth, fry some onions in butter till brown, stir in some flour to thicken, stir all well; when it boils skim well, then add the meat of the head cut in little square bits, half a pint of Madeira, a little mushroom ketchup, and lemon pickle, simmer until the meat is quite tender; season with salt, cayenne, a little tarragon, a few chives, and parsley; serve very hot, with small forcemeat balls, and little hard-boiled yolks of eggs.

Mock Turtle No. 2, a famous City receipt.

5.—Boil two calves' feet and one neat's foot very tender, then cut them in pieces, put the bones with some beef gravy or stock into two quarts of water, a bunch of sweet herbs, two large onions chopped small, the rind of one lemon, one anchovy, and half a nutmeg grated; boil this until it comes to three pints; then strain it off, and put your feet, with the gravy, into a stewpan; add half a pint of Madeira or sherry, twelve oysters; then simmer for an hour; season with cayenne pepper, thicken, if not sufficiently thick, with a little butter rolled in flour; just before serving add the juice of one lemon.

Soup à la Reine.

6.—Take the knuckle end of a leg of veal, an old fowl, three-quarters of a pound of lean bacon, a little mace, white peppercorns and salt, boil altogether in nearly three quarts of water for two hours; strain through a fine hair sieve; put into a stewpan with the breast of the fowl and a little of the veal, beat fine in a mortar, add half a pound of white bread, soaked in a pint of sweet cream, the yolks of ten eggs boiled and beaten fine, with half a pound of Jordan almonds; when well mixed stir all together over the fire, rub it through a sieve with a wooden spoon. Serve very hot, with sippets fried in butter.

Grouse Soup.

7.—Two grouse, 4lbs. leg of beef, 4lbs. knuckle of veal, one carrot, one turnip, one head of celery, two onions, four bay leaves, a little marjoram, twelve allspice, six cloves, one blade of mace, one glass of sherry; cut the beef and veal in small pieces, place them in a stewpan without water on the fire until the meat is warm through, add three quarts of hot water, and simmer for six hours; cut up each grouse into twenty pieces, chop the back bones, and pound them in a mortar, then add them, with the vegetables, to the stock, and boil two hours, replenishing the

water as it evaporates. Strain all through a sieve, clear off the fat, then add the meat from the grouse, with a few sweet herbs; season with a little cayenne, boil one hour, take out the herbs, and serve; put the glass of sherry in the soup tureen before pouring in the soup. If not dark enough in colour, add a little browning.

Winter Pea Soup.

8.—Boil a pint of split peas with a small bit of soda, until they are quite soft and will pass through a sieve, put to them some beef, veal, or any good broth in which you have boiled plenty of vegetables and onions, rub all through a fine hair sieve, warm it up, season with a teaspoonful of essence of anchovy, half a red herring, salt, cayenne, and a little dried mint.

Onion Soup.

9.—Boil six or eight large onions in milk and water until quite tender, changing the water two or three times, put them through a sieve, add half a pint of good cream, and put them into good veal or mutton broth, and send it to table the thickness of good cream. Serve with fried bread.

Carrot Soup.

10.—Take six large carrots, six turnips, four heads of celery, and two onions, slice them very thin, put them in a stewpan with a quarter of a pound of butter, half a pound of ham, cut small, stew some minutes, stirring all the time to prevent its burning, add some good broth of any kind, boil gently for two hours, rub it through a sieve. Serve hot, season with pepper and salt.

Mullagatawny Soup.

11.—The best way of making a tureen of mullagatawny soup is to put into a large stewpan two ounces of butter, six pounds of beef, a carrot, two or three turnips, six onions, two sticks of celery, a piece of ham, half a nutmeg grated, a few blades of mace,

some pepper and salt, let all these simmer on the stove an hour or more, but stir often to prevent its burning, or it would be spoiled; then add five quarts of boiling water, simmer gently for five or six hours. Cut all the meat off a large fowl in small bits, an inch square, put them in a small pan with an ounce of butter and an onion cut small, toss over a sharp fire till beginning to brown, then put it to the stock as above, strained, and all the fat skimmed, stew altogether till the fowl is quite tender, thicken a little, mix an ounce of curry powder with a teacupful of the soup, when all well mixed add forcemeat and hard egg balls, a glass of Madeira, and the juice of one lemon. This receipt never fails, and is first-rate.

Green Pea Soup without Meat.

12.—Boil one quart of old green peas in a quart of water until quite tender, then strain them through a sieve, and boil a quart of young peas in that water, put over the old peas whilst you are putting them through a sieve half a pound of melted butter, press all through with a wooden spoon until you have all the pulp, when the young peas are tender, add the pulp to the liquor, peas, and all, stir together till smooth, season with pepper and salt. Fry a roll in slices, and put in the tureen, or serve separate.

Green Pea Soup.

13.—Put into a stewpan two quarts of green peas, quarter of a pound of butter, quarter of a pound of ham cut small, two onions, a little parsley, put a little cold water, mix well, cover close, stew till quite tender, then add two quarts of veal, beef, or mutton broth, a spoonful of sugar, a little pepper and salt, rub through a hair sieve, put all in another pan to a pint of boiling milk, boil five minutes, and serve.

Hare Soup.

14.—Put the hare not much washed into a stewpan, with two quarts of beef broth, four slices of raw

ham, two onions sliced, a bunch of sweet herbs, two heads of eelery, quarter of an ounce of mace pounded, a few cloves, cayenne pepper, and salt; when the meat is quite tender take some out, cut it in little bits, strain the rest through a sieve, warm again, adding the bits of meat and half a pint of port wine, and serve. The same receipt applies to rabbit, grouse, pheasants, or any game soup.

Giblet Soup.

15.—After your giblets from a goose are cleaned, cut the neck in pieces, also the pinion of the wing, flour them well, and put them in a clean fryingpan, with butter or lard, and an onion sliced, fry till of a nice brown, then put them well floured into a stewpan with about two quarts of broth, two heads of eelery, two onions, quarter of a pound of bacon, a carrot and turnip sliced, a few sweet herbs, two meat spoonfuls of salt, stir till boiling, let them boil gently until the gizzard is tender, take out all your giblets, strain your soup; when cold take off the fat, warm it up, add the giblets, a glass of port wine, and some cayenne, and serve.

White Soup.

16.—This is nicest made from the stock from a knuckle of veal or calf's head. Put on about two quarts of the above stock with two onions, some thyme and parsley in a muslin bag, two blades of mace, and half a pound of ham, stew gently an hour, mix three ounces of ground rice with a pint of cold stock, by degrees, very smooth, add a lump of butter the size of an egg, strain the boiling soup on it, and let it simmer on the fire until a nice consistence, then add half a pint of cream and some cayenne pepper. Do not let your soup boil after adding the cream, serve with grated Parmesan cheese. White soup may be varied with vermicelli or sago.

BROTHS.

Cambridge Mutton Broth.

17.—Three quarts of water, four turnips, four carrots, four onions, two heads of eelery, all in slices, half a pint of best rice, cayenne pepper, and salt. Cut a neck of mutton into ten chops, stew them in the broth until tender (about half an hour), add a teacupful of mushroom ketchup. Will keep three days from October to February.

Strengthening Broth for Invalids.

18.—Take a knuckle of veal, cut the meat small, and chop the bones, put it into a stewpan, with a well-cleaned cow heel, put in a lump of butter, hold it over a sharp fire for some minutes, stir it to prevent burning; add two quarts of boiling water, a little parsley, thyme, and salt. Let it simmer gently seven or eight hours, then strain, and when cold take off the fat.

Calves' Feet Broth.

19.—Boil two calves' feet, a quarter of a pound of beef, a quarter of a pound of veal, three blades of mace, a little nutmeg grated, and a little salt, in two quarts of water till reduced to one quart, strain it, and take off the fat.

Eel Broth.

20.—Clean half a pound of small eels, set them in a stewpan with one quart of water, a little parsley, an onion sliced, simmer until the eels are broken, add pepper and salt, and strain.

Mutton Broth.

21.—Put into a stewpan the serag of a neck of mutton, a piece of ham, two shank bones, all chopped small, with a head of eelery, an onion or two, two carrots, two turnips, a bunch of sweet herbs, half a

pint of pearl barley, a little mace, and pepper and salt. Let it simmer two or three hours, take off the fat, serve with barley and vegetables in a tureen.

Beef Tea.

22.—Cut two pounds of lean beef with a sharp knife into small bits, put it into a pitcher-lined saucepan with a bit of butter, a blade of mace, and a pinch of salt, hold it over the fire ten minutes, stirring it to prevent burning, then add one quart of boiling water, boil briskly, keeping the lid on twenty minutes, strain through a muslin sieve. It may be taken, for variety, thickened, when warmed, with arrowroot or sago.

F I S H.

23.—Nothing is easier than the knowledge of fresh fish from stale. When fresh, the gills are red and difficult to open, the eyes bright, and not sunken; the contrary, with a strong smell, is a sure indication of stale fish. The most common kind in perfection in the English market are cod, salmon, turbot, brill, soles, and skate. Mackerel and herrings are excellent when to be procured sufficiently fresh, but should be just caught to be really good. As a general rule, crimped fish should be boiled in boiling water, and uncrimped fish in cold; in both cases a handful of salt should be thrown in the water, and a teacupful of vinegar when the fish is put in.

Never allow fish to remain a moment in the water after it is done, of which you may know by putting a sharp knife by the bone; if the flesh leave it easily it is done, raise the strainer out of the fish kettle crosswise for your fish to drain, and cover it with a cloth to retain the heat until served.

In frying fish, take care that your pan is very clean, have plenty of lard or beef dripping in it, try the tail in it, and if that will crisp put in the fish; the fat

from frying, if strained into a mug, will serve again. Serve boiled fish with a nice white napkin over the strainer ; fried fish on clean writing-paper.

Cod Fish boiled.

24.—If crimped, which is the best, have the water boiling in your fish kettle, throw in some salt and vinegar. A large head and shoulders will take about half an hour, try if done by passing a knife between the flesh and the bone. Serve with oyster sauce.

Turbot.

25.—Put in a turbot kettle in plenty of cold water, and a handful of salt ; when it boils draw it to the side of the stove, and let it simmer gently till done, which will be, if it weigh ten pounds, in about an hour. Serve with lobster sauce.

Brill.

26.—Cook the same as turbot, but not being so thick a fish will not require so long boiling. The remains of turbot or brill are excellent cooked the second day, as follows :—When the fish comes from table, take off the skin while warm, put into a stewpan one tablespoonful of flour, a quarter of a pound of butter, two or three spoonsful of cream, a little salt and cayenne pepper, and a small bit of glaze, do not let the sauce boil, only simmer till thick ; put your fish in, and, when hot through, serve it up.

Stewed Cod.

27.—Cut the fish in slices, season with pepper and salt, put them into a stewpan, with half a pint of water, and some good beef stock ; then add half a pint of Madeira, the juice of half a lemon, two dozen oysters without beards, but with the liquor, a bit of butter rolled in flour, some mace and nutmeg. Stew twenty minutes, and serve.

Salmon Boiled.

28.—Put your fish in hot water into which you

have thrown salt and vinegar. Serve with either lobster sauce, parsley and butter, or shrimp sauce.

Broiled Salmon.

29.—Cut the salmon in steaks about two inches thick, dip each in flour, put them on a gridiron rubbed with butter, and broil about fifteen minutes. Serve with Dutch sauce.

Salt Fish.

30.—Soak it some hours in plenty of water, put it in plenty of cold water, when it boils draw it to one side and let it simmer till done; dish on a napkin with boiled parsnips, and serve with egg sauce.

A Good French Receipt for dressing Salt Fish.

31.—Boil salt cod, putting it in cold water; strain off the water; pour on it a pint of sweet cream; season with a few chopped shalots and parsley; thicken it with the yolks of three eggs; add a little pounded spice to your taste, and serve very hot.

To Bake Mackerel.

32.—Open and clean them well, wipe quite dry, pepper and salt the inside; put in a stuffing of fine bread crumbs, the roe chopped small, a little parsley, and very few sweet herbs; mix with an egg and pepper and salt; sew the stuffing in the fish, then put it in a deep baking dish, dredge it with flour, adding a pat of fresh butter; put the fish in the oven and bake it half an hour. Serve with parsley and butter sauce.

Broiled Mackerel.

33.—Split the mackerel open down the back, season with pepper and salt, butter it all over, and place on a gridiron for about a quarter of an hour over a sharp fire, turning it when half done. For sauce, parsley and butter, with a spoonful of vinegar.

Mackerel are either plain boiled, and served with fennel or green-gooseberry sauce, or broiled.

A very good Scotch Receipt for Baked Haddock.

34.—Clean and wipe two good-sized haddocks, but do not wash them; keep the breasts as whole as possible; strew salt over them, and leave them four or five hours; then wipe them, cut off the heads and fins, cut the skin through down the back, and take it off neatly, taking care to keep the fish whole; beat up the yolks of three eggs, dip in the fish, and then in bread crumbs, chopped parsley, pepper and salt; stuff the heads and breasts with chopped oysters, mixed with egg and bread crumbs; butter a baking dish, lay in the fish, add a little butter, cover close, and bake in a moderate oven one hour; take a pint of veal gravy, a pint of cream, in a little of the latter mix smooth two tablespoonsful of flour, add a blade of mace, one onion, and a little salt and nutmeg. When ready to serve take out the onion, add one glass of sherry or Madeira, stir the sauce till it boils, let it simmer a few moments, lay your haddock in a dish, and pour the sauce over.

Soles.

35.—To fry soles, have quite one pound of lard, or dripping, in a clean, deep fryingpan; having cleaned your fish, dry on a cloth, flour them lightly, then dip them in yolk of eggs, and then in fine bread crumbs, fry of a nice pale brown. Serve very hot on white writing-paper, with either shrimp, anchovy, or Dutch sauce, in a boat.

Skate.

36.—Tie three slices together with a tape to keep their shape, put in a fish kettle, in boiling water, with a handful of salt, boil twenty minutes, drain well. Serve without a napkin, with caper sauce.

Herrings.

37.—Either boil ten minutes in boiling water or broil. For broiling sprinkle with salt and vinegar, rub with butter, and broil over a sharp fire. Serve

with melted butter, containing a teaspoonful of mustard, one of vinegar, and pepper and salt.

Whiting.

38.—Skin the fish, fix the tail in the mouth, dip in flour, then in egg and bread crumbs, and fry as directed for soles.

Pike.

39.—After cleaning your fish, stuff the interior with a good forcemeat, consisting of sweet herbs, chopped lemon peel, chopped suet, bread crumbs, pepper and salt, skewer it round, lay in a pan with a piece of butter on the top, bake in a sharp oven, basting it well, when about half done flour it. When your fish is nearly done (a good-sized one will take three-quarters of an hour) take the liquor out of the pan into a saucepan, add a glass of sherry, a little mushroom ketchup, a teaspoonful of Reading sauce, a little thickening of butter and flour, stir till just boiling, and pour on a dish, and your pike on it. Haddock and gurnet are very good dressed in the same way.

Carp.

40.—The sea carp are not worth cooking, fresh-water carp are best stewed. Having cleaned your fish, put it into a stewpan, with a shalot, a few cloves, a little nutmeg and cayenne, a few sweet herbs tied in a bunch, a glass of wine, half a pint of good beef gravy, simmer gently one hour, take out the herbs, strain the gravy on a dish, and serve. This receipt also applies to tench.

Perch.

41.—Perch is a very nice fresh-water fish, it may either be plain boiled in water *souchet*, or fried. They are very delicate floured and fried. Serve with a little plain melted butter.

Water Souchet.

42.—Stew about six or eight good-sized perch in

two quarts of water, with a large handful of parsley, some parsley roots, a little pepper, salt, and a lump of butter. When done, serve in the liquor with brown bread and butter on a plate.

Eels.

43.—To fry, cut them in pieces about three inches long, dip them in flour, eggs, and bread crumbs, and fry as directed for soles. Serve with a sharp sauce.

Stewed Eels.

44.—Cut them in pieces, fry till of a nice brown, leave them until they are cold; take one onion, a little parsley, one leaf of sage, all chopped fine, put them in some good gravy with a clove, a blade of mace, pepper and salt; stew the eels till they are tender, add a glass of port wine and a little lemon juice, strain the sauce and thicken it with butter and flour. Serve very hot.

Trout.

45.—These, to be in perfection, should be exceedingly fresh. After cleaning them, throw them into a kettle of boiling water, with a handful of salt and some vinegar; boil gently twenty minutes. Serve on a napkin with melted butter in a boat, into which put a tablespoonful of shalot vinegar, a little chopped parsley, pepper and salt.

Red Mullet.

46.—Clean the fish without taking out the inside, oil some paper, in which fold the fish, bake gently in a dish. Put to the liquor which comes from the fish a bit of butter rolled in flour, one tablespoonful of essence of anchovies, a glass of sherry, and a very little cayenne, boil up the sauce, and serve in a boat, and the fish serve in paper cases.

Dressed Crab.

47.—Having taken the meat from the shell, mix it with bread crumbs, season with white pepper,

cayenne, and a little grated nutmeg, mix well, and return the mixture to the shell, lay on bits of butter, put over it the juice of a lemon, cover with bread crumbs, and bake.

To salt and dry Salmon as they do in Wales.

48.—Split open your salmon, gut and clean it very well, and if a large fish, when clean, rub in one pound of salt and two ounces of saltpetre, mixed with the common salt; put the fish in a tub, and rub the salt in very well every day, for ten days, and turn it every day; put a stiek across the inside to keep it open, and hang it up in the kitchen to dry at some distance from the fire, with the head downwards, cover the nose with paper.

FISH SAUCES.

Melted Butter.

49.—Put into a large basin two ounces of butter, two meat spoonsful of flour, mix very well together till all in paste, with a wooden spoon, pour on by degrees, stirring it all the time, about half a pint of boiling water, put it in a sauepan with a pinch of salt and white pepper, put in a small bit more butter when just boiling, keep it stirred, boil up, and it is made. It should be thiekish, transparent, very smooth, and on no account pasty.

Another method of making Melted Butter.

50.—Mix two tablespoonsful of flour into a very smooth paste with a little cold water, put it in a sauepan with sufficient boiling water to make it thin enough, stir into it when boiling a lump of butter the size of an egg, add pepper and salt.

Anchovy Sauce.

51.—Make melted butter as in the reecipts baove,

omit the salt, put in two tablespoonsful of essence of anchovy, and a very little cayenne pepper.

Egg Sauce, for Salt Fish, etc.

52.—Boil five eggs ten minutes, when cold chop small, put them in a saucepan, with a pint of melted butter and a little pepper and salt; stir the sauce on the fire, and serve in a boat very hot.

Oyster Sauce.

53.—In opening the oysters save the liquor in a basin, also the beards from a dozen or two, according to the quantity of sauce required; stew the beards in the liquor, mix very smooth three ounces of butter into two of flour, pour the boiling liquor on the butter and flour, put it in a saucepan with a blade of mace and a little cayenne pepper, stir it well, boil gently a few minutes, then add a teacupful of good cream and the oysters previously blanched, warm it up, and serve. On no account let the sauce *boil* after adding the oysters, or they will shrivel up and be very tough and indigestible.

Another Oyster Sauce.

54.—Stew two dozen oysters in their liquor and beards, with four cloves, a blade of mace, and some peppercorns. Rub eight oysters to a pulp with a spoon, put them to the liquor strained, add some thickening of butter and flour, a little cayenne, and the whole oysters, and a teacupful of good cream.

Dutch Sauce.

55.—Put four ounces of butter into a saucepan with an onion, shake over the fire, then add two tablespoonsful of vinegar, two of water, one of essence of anchovy, and a little nutmeg; take out the onion, do not let the sauce boil, thicken with the yoke of an egg.

To make Lobster Sauce.

56.—Take the spawn out before the lobster is

boiled, rub it quite smooth in a mortar, after the lobster is boiled take out all the soft part, which add to the bruised spawn, and mix it all very well together, dredge in some flour, and rub it well in with the fish, add four ounces of butter, which must be rubbed with the fish until it forms a paste. The meat of the lobster cut into small pieces, and the shell and small claws cracked and stewed in a little water till all the goodness is extracted, strain the liquor, add as much as is necessary to the paste, put it in a saucepan, and stir it over the stove till all is well mixed; do not let it boil, then add the meat, boil three minutes, and serve immediately.

Fish Sauce.

57.—One head of garlic, three tablespoonsful of walnut ketchup, three tablespoonsful of soy, three ditto of essence of anchovy, one pint of vinegar, a little cayenne, simmer ten minutes, and put cold into a wide-mouthed bottle, shake it frequently for one month, then rack off for use. When used, put a teaspoonful in cream or melted butter.

Lady Hamlyn's Fish Sauce.

58.—Two tablespoonsful of mushroom ketchup, one of walnut pickle, a saltspoon of cayenne pepper, a small bit of horseradish scraped, two or three spoonsful of the liquor from boiling the fish, with the roe and liver bruised very fine; put these ingredients in a clean saucepan, when boiling add a pat of butter, about two ounces, rolled in flour, and half a grated nutmeg.

Sauce for White Fish.

59.—Two large anchovies, half an onion chopped fine, one tablespoonful of vinegar, four ditto of sherry, thicken with a little flour in four tablespoonsful of good cream; boil a few minutes, and serve hot.

Stanton Fish Sauce.

60.—Half a pint of cream, two tablespoonsful of

essence of anchovy, two ditto walnut ketchup, add butter the size of a walnut rolled in flour, season with cayenne pepper.

Maitre d'Hotel Sauce.

61.—Mix some parsley and shallot chopped fine, with some salt, pepper, and lemon juice; at the moment of dishing your fish, meat, or vegetables, put it underneath them, and their heat will dissolve the mixture.

An excellent Sauce for Fish, etc.

62.—Two glasses of port wine, two of walnut pickle, four of mushroom ketchup, six anchovies pounded, six shallots sliced and pounded, one tablespoonful of soy, one drachm of cayenne pepper. Simmer all fifteen minutes, when cold put it into well-corked bottles for use. It will keep some time.

Shrimp Sauce.

63.—Pound in a mortar half a pint of shrimps, boil fifteen minutes in a tea-cupful of water, pass through a sieve into a saucepan, add some butter the size of an egg, mixed in two meat spoonsful of flour, stir till just boiling, season with essence of anchovies, add some pickled shrimps. Serve very hot.

MADE DISHES OF FISH.

To dress Lobster in the shell.

64.—Cut the fleshy part of two or three good-sized lobsters into small squares, and season with cayenne, put the contents of the body into a mortar, with a quarter of a pound of butter, some white pepper, and salt, and press it through a sieve, then boil a little good gravy, and put the flesh of the lobster into it when cold, then put the meat into the body shells, and lay the foremeat strained through the

sieve evenly over it so as just to fill the shells, then strew over some bread crumbs, and put it in the oven to get it quite hot through. A savoury and pretty dish, very nice for second course.

Miroton of Lobster.

65.—Take the meat of a good-sized lobster, put it into a mortar with the crumb of a roll soaked in cream, pound them together; add the yolks of three eggs, season with pepper, salt, and a little pounded mace; line a mould with slices of thin bacon, put in the above ingredients, and boil for an hour and a quarter. Serve with thin lobster sauce round.

Lobster Salad.

66.—Take the fish out of the shell, cut it in pieces, lay a nice fresh salad in the bottom of the bowl, then make the following mixture: boil one egg hard, then mix with the yolks of two fresh eggs in a basin, work fresh oil in by degrees, when thickish, put two spoonsful of vinegar by degrees, some cayenne pepper, and a teacupful of thick cream. Mix well, and pour over the salad and lobster.

Scalloped Oysters.

67.—Beard the oysters, strain the liquor over fine bread crumbs, put the oysters and bread crumbs in layers, in scallops of china or tin, with bits of butter and white pepper between, cover with bread crumbs and butter, set in an oven or before the fire to get hot.

Oyster Fritters.

68.—Beard the oysters, dip them in good batter, and then in fine bread crumbs; fry them in hot lard. This is an excellent garnish for fried fish.

To dress almost any kind of Cold Fish in Scallops.

69.—Pick the fish in flakes from the bone, lay it lightly in china scallops or small deep dishes, flour lightly, mix in a basin one tablespoonful of essence of

anehovy, one tablespoonful of Worecster sauee, two teaspoonsful of lemon piekle, pour equally over your fish with a teaeupful of thiek cream, and if handy a little veal stoek, eover thiekly with fine bread crumbs and bits of butter, and put it in the oven, when quite hot and browned, serve niee and hot.

Croquettes of Fish.

70.—Take any kind, minee it with a little pepper, and salt, and milk, and the yolk of an egg; make in small balls, dip in flour, then in egg and bread crumbs, fry of a niee brown, serve with fried parsley.

Dressed Crab.

71.—Piek out the fish from the shell, mix the interior well with the meat; mix together a little oil, eayenne pepper, vinegar, and salt, pour over, mix all well together; serve either in a dish with parsley round, or return to the shell, and put slices of lemon round the dish.

Paté of Crab.

72.—Beat all the meat from a erab in a mortar with a few bread crumbs and pepper and salt, warm with good gravy mixed with cream a spoonful of wine, and when hot, some lemon juice; put in puff paste previously baked, and serve very hot.

Oyster Patties.

73.—Bake a fine puff paste, line small tin patty pans, with a crust of bread in the bottom to keep them hollow. Take the beards off the oysters and eut them in diee, put them in a stewpan with a little grated nutmeg, white pepper, salt, and a little of their liquor, simmer a few minutes, and then fill your paste; set in the oven a few moments, and serve very hot.

Lobster Patties:

74.—Mako in the samo way, but when warming the lobster put a bit of butter and a little cream.

To stew Lobsters.

75.—When the lobsters are boiled, pick the meat from the shells, take half a pint of water, a little mace, a little white pepper, and salt. Boil the lobster shells till all the goodness is drawn from them, then strain and put the liquor into a stewpan with the flesh of the lobsters, with a lump of butter rolled in flour, two tablespoonsful of white wine, a little lemon juice, and some bread crumbs; when sufficiently stewed, serve very hot.

SAUCES.

Browning for Made Dishes.

76.—Beat small four ounces of loaf sugar, put it into a clean fryingpan with one ounce of butter, set it over a sharp fire, mix well together, when the sugar and butter is of a deep brown, pour in by degrees a pint of port wine, add half an ounce of Jamaica pepper, six cloves, three blades of mace, three spoonsful of mushroom ketchup, a little salt, and the rind of a lemon, boil slowly ten minutes taking off the scum; when cold bottle it for use.

Mushroom Sauce (brown).

77.—Half a pint of brown stock or gravy, eight small mushrooms cleaned and chopped, put them in the gravy in a small stewpan, boil them five minutes, season with salt and a little cayenne. Serve with broiled fowls, game, or cutlets.

Sauce à la Tartare.

78.—Four tablespoonsful of stock or gravy, a tablespoonful of vinegar, one of made mustard, a little chopped parsley, a small wineglassful of mushroom ketchup; simmer altogether a few moments and pour very hot on the dish on which you serve beefsteaks.

Bechamel Sauce.

79.—Peel three or four onions, fry them slowly in butter, taking care not to brown them, then add some veal broth, a squeeze of lemon, a little scalded parsley and thyme chopped fine, a lump of butter rolled in flour; boil all gently for a few minutes, then add a little pepper and salt, and a teacupful of cream, after which do not let it boil.

Piquant Sauce:

80.—Two tablespoonsful of chopped onions, four ditto of vinegar, four ditto of browning, a little chopped parsley, pepper and salt, boil gently ten minutes.

Sauce Piquant, No. 2.

81.—Fry in butter a carrot, two onions, and one parsnip cut small, till of a nice brown, add a tablespoonful of flour, moisten with some good gravy, and half a glass of vinegar, add a bunch of sweet herbs, a slice of garlic, salt, pepper, and nutmeg; stew over a slow fire until of a proper consistence.

Sauce for Wild Duck.

82.—One tablespoonful of walnut ketchup, one of Worcestershire sauce, one of lemon juice, one of port wine, a blade of mace, and cayenne pepper, a teacupful of gravy; boil a few minutes, serve, poured on the bird very hot.

Sauce for Wild Duck, No. 2.

83.—A teaspoonful of essence of anchovies, the same of made mustard, and cayenne pepper, a tablespoonful of ketchup, and a glass of claret.

Sauce à la bonne Femme.

84.—Put in a small stewpan a lump of butter, some mushrooms, one onion, one carrot, one parsnip, a very small slice of garlic, and a little parsley, moisten with a teacupful of gravy and one of white wine, season with salt, pepper, and grated nutmeg,

boil gently one hour, pass through a sieve, boil a handful of bread crumbs in a tumbler of milk until all the milk is absorbed, pass through a sieve, add to the sauce, and warm altogether.

Bread Sauce, excellent.

85.—Take the quantity of a penny roll, put it in a stewpan with three onions sliced, pepper and salt, cover with water, let it boil till the onions are quite soft, pour off the water, rub through a sieve, on to a lump of butter; when melted, add some good cream, stir till very hot over a slow fire.

Shalot Sauce.

86.—Take six shalots and slice them, boil them in a wineglassful of vinegar, the same of water, season with pepper and salt, boil till the shalots are quite tender.

Hot Sauce.

87.—To one quart of vinegar put one ounce of cayenne pepper, two tablespoonsful of Indian Soy, six cloves of garlic, six shalots, and five anchovies, pounded in a mortar, mix altogether, put into a bottle, cork tightly, and resin. Shake the bottle occasionally, keep three months before using. This is very similar to Worcestershire Sauce.

Sauce for Roast Beef, as used at the United Service Club.

88.—Take the yolk of an egg boiled hard, add a little mustard, salt, and pepper, beat it up as if for a salad with a little vinegar, put to it a tablespoonful of finely-grated horseradish, stir it well together, send it up in sauce tureen or boat.

Caper Sauce.

89.—Make half a pint of melted butter, add capers, and pepper, and salt; boil five minutes, and serve.

White Sauce.

90.—Put a quart of veal or mutton broth in a stewpan, if you have no broth two pounds of scrag of mutton or veal, with a quart of water, add a stick of celery, a little parsley, some white pepper, and salt, and some thin lemon peel, stew gently an hour, then strain, add thickening of butter and flour, and just before serving a teacupful of cream, stir well, and after putting in the cream do not let it boil.

A cheap White Sauce for boiled Fowls.

91.—Put the necks and feet of the fowls, previously cleaned, into a stewpan with a piece of lean ham or bacon, an onion, a little mace, nutmeg, and white pepper, a bunch of sweet herbs, and, if available, a shank bone or two, simmer till you have a nice broth, then strain, thicken with butter and flour, and cream and pour hot over your fowls.

Onion Sauce.

92.—Peel the onions, put them in cold water, and when boiling change the water several times, when quite tender put through a sieve, add a thickening of butter and flour, and a little good milk.

Apple Sauce.

93.—Pare, core, and slice the apples, put them in a pan in the oven with a plate over the top, put a little cold water and sugar, when quite tender mash with a spoon, serve hot in a sauce turcen.

Celery Sauce.

94.—Cut the celery in small pieces, boil till tender, strain the liquor, add a little mace, cayenne pepper, and salt, a thickening of butter and flour and cream, and serve very hot. Very good for boiled chickens or turkeys.

Sauce Robert.

95.—Peel and slice two large onions, put them in

a stewpan with one ounce of butter, till they are of a pale brown, then add a teacupful of gravy or beef stock, and one of broth or water, boil quickly, and skim, add a tablespoonful of French mustard, pepper, and salt.

Mint Sauce.

96.—Chop the leaves of green mint fine, put three tablespoonsful of brown sugar, a little salt, and half a pint of brown vinegar.

Sweet Sauce for Puddings.

97.—Stew gently for fifteen minutes the rind of half a lemon cut thin, in a teacupful of water, with two ounces of lump sugar, take out the lemon peel, mix the juice of the lemon with a teaspoonful of arrowroot, add it to the mixture; just before putting off the stove, add half a wineglassful of brandy.

MEAT.

98.—Before alluding to the different kinds of meat and methods of cooking, a few suggestions as to the larder would not be out of place. It ought to be of cool aspect, to the north is best, and with a free current of air blowing through it, but the windows covered with perforated zinc, or wire gauze, to admit air and exclude flies. If a house is so constructed as to have a warmly-placed larder, a large wire safe, on a pulley, hung on the coolest wall about the house, will be a good substitute. All meat should be examined and wiped with a dry cloth as soon as it comes in, and if fly-blown, the part cut away, and daily looked at until it is dressed. All meat should be hung some time before being cooked, according to the time of year; in the winter a leg of mutton should always hang from two to three weeks before dressing, and all legs and shoulders are best hung with the *knuckle* end downwards. In the hot summer weather

if meat looks moist outside mix two table-spoonsful of vinegar with one of salt, dip a cloth in, and wipe the meat all over. Meat should never be *washed* before roasting, but wiped carefully.

Dripping, or clarified suet, will baste everything as well as butter, except poultry and game. Meat should be hung a day before being salted. The joints of necks and loins should be nicked before dressing.

The best pieces of meat, though the highest price, are always the cheapest. The best joints of beef are the sirloin, the long ribs for roasting, and the round for boiling; of mutton, the legs and shoulders, and saddle, which is the two loins; of veal, the leg and the loin; lamb, early in the season, is in quarters, of which the fore-quarter is considered the best.

The chief thing to attend to in roasting is to allow a proper time, not put the meat too near the fire at first, and to be particular to baste often, and have a clear fire.

Sirloin of Beef.

99.—The half weighing from twelve to sixteen pounds is best, will take about two hours and half or three hours to roast; when done, take it up, place on a hot dish, pour the dripping from the gravy, which put with a teacupful of water into a saucpan and a little salt, warm up, and serve very hot with the beef. Yorkshire pudding is excellent cooked under the beef, and served in a dish.

Ribs of Beef.

100.—May be boned and rolled into a fillet and roasted, or roasted without boning. The bones chopped make soup or gravy. Boning is the most economical plan.

Round of Beef.

101.—Should be in pickle (for which receipts will follow) three weeks, it is generally boiled. The great

art in boiling it is to allow plenty of cold water in the pot or boiler, and after coming to a boil allow it only to simmer till done; it is generally served with carrots and turnips, or parsnips, and small dumplings boiled with it are generally liked.

Rump of Beef.

102.—May be plain boiled, or is very good stewed, for which some receipts will be given.

Haunch of Mutton.

103.—Should be kept some time, and be either roasted or dressed to eat like venison, for which the day previous to cooking it should have port wine poured over it, the knuekle stuek with eloves, and when served, sent up with currant jelly sauce.

Shoulder of Mutton.

104.—Roast and send up with onion sauce in a boat. A small shoulder is very good boned, stuffed, and baked with potatoes, and also, after half roasting a small shoulder, score it, pepper and salt it, dredge a little flour, and finish cooking it on the gridiron over a sharp fire. Serve with piquant sauce, or sauce Robert.

Saddle of Mutton.

105.—Is plain roasted, and should be sent up very hot.

Leg of Mutton.

106.—For roasting should, in cold weather, be kept three weeks, one weighing nine pounds will take about two hours and a half to roast. For boiling, cover it with cold water, and let it simmer several hours. Serve with carrots, turnips or greens, and caper sauec. The broth from boiling a leg of mutton is an excellent stock for thick soups, such as pea or carrot soup.

Neck of Mutton.

107.—Is a very useful joint, the scrag end making a very good Irish stew or mutton broth, and the best

end outlets of all kinds; the neck or part of it may be boiled and served with caper sauce.

Breast of Mutton.

108.—Boil it gently about three quarters of an hour, then cover it with chopped parsley, sweet herbs, and bread crumbs and yolk of egg. Put it before the fire to brown, and serve with a sharp sauce under.

Fillet of Veal.

109.—Take out the bone, fill the hole with good forcemeat, roast slowly; when it is done it should be of a nice pale brown; for the gravy make some thin melted butter; when the meat is taken up, after pouring the fat from the dripping pan, pour the melted butter over it to brown it. Serve with sliced lemon and fried bacon in the dish.

Loin of Veal.

110.—The loin is generally divided, the kidney end making a nice roast, and the chump either pies, cutlets, or any made dish.

To boil a Calf's Head.

111.—Soak the head an hour in lukewarm water and salt, put it in a pot (having taken out the brains) in plenty of cold water, let it boil gently three or four hours, according to the size; when tender, take it out, separate the tongue, skin it, and return to the liquor to keep warm, cover the head with egg and bread crumbs, and put it in the oven or before the fire to brown, put the brains well cleaned and blanched to boil ten or fifteen minutes, then cut them up small, flour them, and mix with three leaves of chopped sage, and a little parsley, white pepper, and salt, a bit of butter, and half a teacupful of cream. Warm all together, lay the tongue in a dish, and the brain sauce round, and serve very hot.

Knuckle of Veal.

112.—Plain boiled and covered with parsley and butter, or onion sauce.

Pork.

113.—Of pork, the leg, sparerib, and loin, are considered the best joints. For roasting, the leg should be scored, and roasted very well. Serve with apple sauce, and sprinkle dried sage on the rind just before sending it to table. The leg is very good salted a fortnight, and boiled. Serve with peas pudding.

To dress Venison.

114.—A haunch will take from three to four hours roasting, cover the haunch with buttered papers and baste very well whilst roasting. Serve in a hot dish with only its own gravy, currant jelly melted in port wine for sauce.

Lamb.

115.—Roast very well at a quick fire; in the fore-quarter the shoulder is generally divided from it before sending to table; place the shoulder in its place, having sprinkled under it some lemon juice and cayenne pepper. Serve with mint sauce.

MADE DISHES.

Rump of Beef à la mode.

116.—Take out the bone and put a good stuffing in the orifice of veal, ham, bread crumbs, and sweet herbs, half roast it, and before putting it in the stew-pot lard it with mushrooms, chop the bone, and put with it two or three quarts of water, a large onion stuck with cloves, two or three carrots in slices. When the beef is quite tender, strain and thicken the same, warm a few pickles, put in the gravy, and serve all very hot.

Beef à la mode, No. 2.

117.—Take three or four pounds of the rump or part of the round, chop together some sweet herbs.

shalot, and a great deal of spice, and put them in a plate of vinegar rubbed with garlic; cut fat bacon ready for larding, dip it in the herbs and vinegar, lard the beef both sides, put the rest of the herbs and spice on the beef, flour the meat, bake it slowly in the oven with scarcely a quart of water. When done, strain the gravy and serve. It is most excellent cold.

Hunter's Beef.

118.—Bone the flat ribs of beef, the longer the ribs are cut the better. Take a quarter of an ounce of mace, the same of cloves, twelve corns of allspice, a nutmeg grated, a spoonful of ground pepper, a large quantity of parsley, with some sweet herbs chopped fine, sprinkle all upon the beef, roll it very tight, boil very gently five or six hours, press it, and use when cold.

To stew a Rump of Beef.

119.—Bone it, lard with bacon, chop the bone, put it at the bottom of the stewpan with three onions, a carrot, a turnip, a head of celery, and a bunch of sweet herbs; just cover it with water, let it simmer four hours, keep it skimmed, strain a little of the stock into another stewpan, thicken with butter and flour, have ready some carrot and turnip cut in thin slices, some small onions peeled, put them in the sauce, stew till tender, then serve with the beef, season with cayenne, and serve very hot.

To dress an Ox Cheek.

120.—Boil it till sufficiently tender to take out the large bone (two hours), then put it into a stewpan, with the bones chopped, and sufficient of the broth from boiling it to cover it, add a large onion fried, a clove of garlic, two shalots, cloves, mace, pepper and salt, and dried mushrooms. Let these simmer two hours, skimming the fat. When nearly ready to serve add some ketchup, and thicken with flour and butter.

Hashed Calf's Head.

121.—Boil the head until getting tender, take it up, and cut the meat in thin slices, put it in a stewpan with half a pint of good gravy, the same of the liquor from boiling it, a teacupful of white wine, two anchovies, half a nutmeg grated, some mace, an onion stuck with cloves, a little lemon peel sliced fine, salt, and cayenne pepper; simmer half an hour, take out the onions and anchovies, and serve very hot with brain cakes and forcemeat balls. The brain cakes are made thus:—After cleaning the brains, chop them and mix with a few bread crumbs, some pepper and salt, and a little scalded parsley and sage chopped fine; mix with yolk of eggs, and fry of a nice brown, and lay round your hash.

Beef Steak Broiled.

122.—Have one from the rump of an even thickness, beat it well with the chopper, have the gridiron hot over a clear, sharp fire, rub it with butter, lay on your steak, *turn it very often*, as it should have the gravy in when done. Either serve plain, or with maître d'hotel sauce under.

Stewed Beef Steak.

123.—Fry the steak of a good brown, put it, well floured, in a stewpan, with half a pint of water, an onion sliced, a little walnut ketchup, a little Worcester sauce, some pepper and salt; cover it close, let it simmer till tender, thicken the gravy, if necessary, with butter and flour. Serve very hot.

Stewed Steak, with Vegetables.

124.—Cook the same as the last, but when put in the stewpan add carrots, turnips, celery sliced thin; season highly, lay the steak in the centre of the dish, with the gravy and vegetables round.

Brisket of Beef.

125.—Take about eight pounds, tie it tight, put

it in a stewpan, with sufficient water to cover it, add some onions, eelery, spiee, herbs, and an anchovy, cut some earrots, greens, and eapers very small, mix them with some of the broth. Let them stew till tender, and serve with the beef.

Beef's Heart.

126.—This is a very economical dish, and when well dressed very palatable. Soak the heart in warm water to disgorge, wipe it well, stuff it with highly seasoned veal stuffing, roast about two hours. Serve with plain gravy, or sharp sauce.

Bubble and Squeak.

127.—Boil some eabbages in water till tender, drain well, chop fine, season with pepper and salt, fry well in the fryingpan, have ready some slices of underdone roast cold beef, or salt from a round, fry them, season with pepper and salt, lay your eabbage at the bottom of a dish and the beef on the top. Serve hot.

Minced Beef.

128.—Cut cold beef in small dice, which put on a dish, put in a stewpan a little onion chopped small, one ounce of butter, and a little flour, stir it over the fire till brown, add half a pint of broth, a little vinegar, Worcester sauce, pepper and salt, add the meat, put it in a dish with sippets round, and poached eggs on the top.

A Ragout of Dressed Meat.

129.—Cut some cold beef or mutton in thin slices, two slices of eooked ham or bacon, cut small, two onions finely chopped, a little salt and pepper, a small bit of mace pounded, dip the meat in flour, lay it in the bottom of a small baking dish, then the chopped onions, etc., so on, till the dish is full; pour over a eupful of good gravy or brown stock, eover close, and simmer an hour and a half in a slow oven. When done turn into a flat dish, with a raised border of mashed potatoes.

To Ragout a Breast of Veal.

130.—Half roast it, bone it, and put it in a stewpan with a quart of veal gravy, one ounce of morels, the same of truffles, stew it till tender; just before thickening the gravy put in a few oysters, pickled mushrooms and cucumbers, cut in small square pieces, and the yolks of four eggs boiled hard, cut the sweetbread in slices, fry them brown, dish up your veal, pour the gravy thickened over it, lay the sweetbread round, and the truffles, eggs, etc., on it. Serve very hot. A nice top dish for dinner.

To Stew a Breast of Veal.

131.—With a sharp knife raise the skin half way along the top, stuff it with a nice forcemeat of suet, bread crumbs, sweet herbs, an anchovy, and some lean bacon, half roast the veal, then flour it well and put it in a stewpan with not enough water to cover it, two onions, a lettuce, a carrot sliced, some sweet herbs, some shelled peas, if to be had, or asparagus points; stew all together one hour, strain the gravy, which thicken a little, add a little lemon pickle, some pickled mushrooms, and a squeeze of lemon juice. Serve very hot, garnished with fried bacon.

Veal Cutlets.

132.—Cut them about half an inch thick from the leg of veal, dip them in flour, egg, and bread crumbs, fry very well, turning occasionally till done, place them on a dish, flour the fryingpan, put in it some pepper, salt, and the juice of half a lemon, add a little good gravy or stock; mix, boil it up in the pan, pour hot in the dish. Serve with broiled ham and pickled mushrooms.

Roast Sweetbread.

133.—Put them in warm water two or three hours to disgorge, blanch them in boiling water, put in a stewpan with a little onion and carrot sliced, a few sweet herbs, a little mace, white pepper, and a little

MADE DISHES.

bacon, cover with water, and boil twenty minutes. then take them out, dry on a cloth, cover with egg and bread crumbs, and roast of a nice brown colour, put a piece of toasted bread under, and serve with a thickened brown gravy, with a little Worcestershire sauce in it.

Calf's Liver.

134.—Cut the liver about an inch thick in slices, dip both sides in flour, season with pepper and salt, have some lard boiling in the fryingpan, put in the liver, fry a nice brown, pour the fat off the pan, flour it well, pour in a little hot water and a little brown gravy; if handy, let it boil, then pour in the dish. Serve the fried liver with fried parsley and bacon.

Calf's Heart.

135.—May be cut in pieces and fried like the liver, or having put a good stuffing in it, lard it and roast, and serve with currant jelly.

Calves' Feet Fricasseed.

136.—Boil the feet until tender, put them in a saucepan, cut in small pieces, with butter, flour, chopped onion and parsley, season with pepper and salt, add half a pint of the broth from boiling the feet, and stew half an hour.

Sweetbreads with Oysters.

137.—Blanch the sweetbreads, quarter them, put them in a stewpan with some veal broth, the liquor from two dozen oysters, add a little white pepper, salt, and macc, thicken with butter and flour; when the sweetbreads are quite done, add the whole oysters. Let them warm through, add a little cream, and serve.

Sweetbreads, Brown.

138.—Cut them in pieces like a small egg, flour them and fry brown, put them in a stewpan with some good beef gravy, salt, and cayenne, stew till

teaser, thicken with butter and flour, and add some mushroom ketchup.

Beef Olives.

139.—Cut some nice rump steaks, beat them with the chopper, dredge them with white pepper and salt, spread over them a forcemeat of sweet herbs, bacon, veal, and bread crumbs, roll them up tight and fasten with a skewer, dip them in yolk of egg, then in bread crumbs, fry them a nice brown, and serve with brown gravy.

Beef Kidney.

140.—Cut up the kidney in slices, put it in the fryingpan, flour it well, season with pepper and salt, when brown put it in a stewpan, with an onion, cover close, stew till tender, then serve very hot.

Pig's Kidneys.

141.—Slit them open lengthways, season highly with pepper and salt, dip them in egg and fine bread crumbs, in which put a little chopped onion and parsley; put a skewer through them to keep them open; broil them, turning often, over a quick fire, fifteen minutes. When done, have ready on the dish a pat of butter, the juice of one lemon, and a teaspoonful of mustard. Put the dish in the oven a few minutes, and serve very hot.

To Boil a Tongue.

142.—A dried tongue should be put in soak the day before it is required for cooking, then put in plenty of cold water, and when it comes to a boil, only simmered until done, when it must be skinned, and returned to the liquor, to keep warm until the moment of sending it to table. Receipts for curing tongues will be given hereafter.

To Stew a Tongue.

143.—The tongue to be salted for three or four days with one ounce of saltpetre, two ounces of

common salt, and half a pound of brown sugar, put into a large stewpan four shalots, with a lump of butter, stir them over the fire until the butter is brown, then add a pint of gravy or stock, a bunch of sweet herbs, some chopped lemon peel, cayenne pepper, and a wineglassful of vinegar, then put in the tongue, let it stew gently three or four hours, according to the size, then take out the tongue, thicken the gravy with butter and flour, put in a little pickled cucumber, and garnish with the sauce.

To boil a Ham.

144.—It should be put in soak in plenty of water the day previous to cooking, put it on the fire in plenty of cold water, and let it boil very gently four or five hours, according to the size; when done take the skin off, grate a burnt crust over, and serve with a frill of paper round the knuckle.

Bacon.

145.—Boiled in the same manner, served with greens or broad beans round it.

Tripe.

146.—Take one pound of tripe—the honeycomb is best—cut them in pieces, tie them together, put it in a stewpan with one pint of milk, one of water, six onions, two teaspoonsful of salt, one of pepper, a little nutmeg, thyme, and lemon peel, just before sending it to table.

Hashed Beef.

147.—Cut the beef in thin slices; if rather underdone will be better, flour it, add some chopped onion, salt, and pepper, put it in a stewpan with half a pint of water, and a teacupful of brown gravy or stock, simmer ten minutes, serve with fried toast round the dish.

Fricassee of cold Roast Beef.

148.—Cut the beef in thin slices, put it in a stewpan with a tablespoonful of chopped parsley, and

onion, and half a pint of stock or broth; simmer fifteen minutes, season with pepper and salt; mix into it the yolks of two eggs, a glass of port wine, and a spoonful of vinegar, stir over the fire a few minutes, rub the dish with shalot, and turn the fricassee into it.

Minced Veal white.

149.—Mince lean veal with the chopping knife, put it, having floured it well, into a stewpan, with half a pint of veal broth; if no broth, water, a blade of mace, some white pepper and salt, a saltspoonful of very finely-chopped lemon peel; let it simmer a few minutes, then add, just before serving, a teacupful of cream, and butter the size of a walnut. Serve with fried ham or bacon on the dish, and slices of lemon round.

Minced Veal, brown.

150.—Proceed as in the last, but instead of broth or water put brown gravy or stock, a little mushroom ketchup and lemon pickle, and serve without any cream.

Roulettes of Veal.

151.—Cut some thin slices of veal from the leg, season with pepper, mace, a little shalot, and salt, all pounded fine; take some slices of ham the length of your finger, roll them inside the veal, confine them with a thread, dip in flour, fry in butter of a nice brown; then put them in a stewpan with a little lemon pickle, the butter out of the pan, and half a pint of good gravy; simmer a few minutes, and serve very hot.

An excellent side dish of Beef.

152.—Roast a tender piece of beef, lay fat bacon all over it, roll it in paper, baste it, and when done cut two pounds in thin slices, lay them in a stewpan; take six cucumbers, peel them and chop them small, season with pepper and salt, stew them ten minutes in butter, drain the butter, dust them with flour, then

add the beef, with half a pint of beef gravy, stew a few minutes and serve, the beef in the centre of the dish, and the cucumbers round.

Veal Haricot.

153.—Take the best end of a neck of veal, cut the bones short, put it into a stewpan just covered with brown gravy; have ready a pint of peas boiled, six cucumbers sliced and stewed, and two lettuces, put them altogether, and simmer ten minutes. Garnish with forcemeat balls.

Another Veal Haricot.

154.—Cut part of a neck of veal in chops; fry them a light brown, then put them into a stewpan with as much gravy or broth as will cover them; have ready a pint of green peas, two large cucumbers sliced, two lettuces chopped, two onions sliced, a bunch of sweet herbs, pepper and salt; flour your chops, and put them in a stewpan, let them simmer with the vegetables until tender.

Loin of Veal Stewed.

155.—Cut off the chump end of the loin for this purpose, flour it well, put it in a stewpan with a quarter of a pound of butter, hold it over the fire, and when of a good brown add half a pound of ham in slices, two carrots, sliced, an onion, a blade of mace, a bunch of sweet herbs, moisten with a pint of good veal broth or stock; let it simmer three hours, keep it covered close. When done, take it out, thicken the gravy, if not sufficiently thick, add a little cayenne, and a dessertspoonful of lemon pickle, and pour over the veal and serve.

MADE DISHES OF MUTTON AND LAMB.

To stew a Loin of Mutton.

156.—Bone it, chop the bones, and put them in a

stewpan with the mutton, add half a pint of port wine, one pint of water, two shalots, some whole pepper, a bunch of sweet herbs, cover close, and stew very gently two hours, pour off the gravy; when cold remove the fat, then warm the mutton and gravy together, and brown it with a salamander.

Lamb's Chops, with Cucumbers.

157.—Slice four cucumbers, steep them in vinegar, then fry them in butter; broil six or eight lamb's chops of a good brown, then lay them in the stewpan with half a pint of gravy, add pepper and salt, stew gently fifteen minutes, put the cucumbers in the middle of the dish, and the chops round.

Neck of Lamb, with Vegetables.

158.—Plain roast the neck, put into a stewpan, cut in thin slices a carrot, a turnip, and twenty-four small onions, with an ounce of butter, half a tea-spoonful of sugar, stir over the fire till getting dry; add half a pint of brown gravy, a little parsley, pepper, and salt, stew till the vegetables are tender, dish on the dish, and the lamb over. The vegetables may be varied; a few whole peas are an improvement.

Loin of Lamb, with Potatoes.

159.—Roast the loin, mash six or eight potatoes with a little butter, cream, and salt, lay them in a wall round your dish, shape to your fancy, lay a little butter over, and set in the oven to brown, then put your lamb in the centre with the gravy from roasting under, and sauce piquant in a boat.

Stewed Shoulder of Mutton.

160.—Cut off the knuckle, and with a sharp knife take out the blade bone, chop the bone, and stew it with the knuckle for gravy, stuff the shoulder with good forcemeat; put one ounce of butter in a stewpan, when brown put in the mutton and brown it, then flour it, put a pint of the broth from the bones

with it, and two onions, pepper and salt; stew until quite tender, and serve with gravy thickened and flavoured with one tablespoonful of mushroom ketchup, and one of walnut ketchup. A shoulder of veal is very good dressed in the same manner, but should be larded with bacon.

Haricot of Mutton.

161.—Cut some chops from the neck or loin of mutton, flour them and fry them a good brown, then put them in a stewpan with two carrots, one turnip previously boiled and cut in thin slices, two onions, some sweet herbs, a stick of celery sliced, and pepper and salt, stew gently till the meat is tender, put a little butter and flour in the gravy, skim the fat carefully. Serve the chops round the dish, and the gravy and vegetables in the middle.

Lamb's Head and Fry.

162.—Half boil the head, then flour it, and cover it with the yolk of egg, some finely-chopped parsley, and bread crumbs, and put it in the oven or before the fire to brown, mince the liver small, and put it into a stewpan, flour it, and season with pepper and salt, add half a pint of good broth or stock, stew twenty minutes, place the head in the centre of the dish and the mince round it.

Hashed Lamb.

163.—Cut some cold roast lamb into delicate slices, put them in a saucepan with a teaspoonful of vinegar, a little warm water, the yolks of two eggs, and a little chopped parsley, season with pepper and salt. Simmer until quite hot but not boiling.

Oxford John.

164.—Put half a pint of good brown gravy into a stewpan, fry a good handful of parsley crisp, then four shallots in slices, add a little pounded mace, salt, cayenne pepper, and a tablespoonful of mush-

room ketchup and a teaspoonful of lemon pickle, cut some thin slices of well-hung fresh mutton from the leg or loin, put the meat, with the above ingredients, into the stewpan with the gravy, stew till done, serve in a silver dish with fried toasts.

Mutton Cutlets.

165.—Take a neck of mutton, cut off the scrag and saw off about three inches of the rib bone, cut the remainder into eight or ten cutlets, beat them flat with a chopper, season with salt and pepper, beat up an egg, which put lightly on the cutlets, then dip in bread crumbs, then put about two ounces of lard or butter in the fryingpan and fry of a nice pale brown, turn them, they should be firm when done, but contain the gravy; dress them with the thick part resting in the bottom of the dish and the thin scraped bone to the top in the form of a crown.

Cutlets à la Maintenon.

166.—Cut and trim the cutlets as above from a neck or loin of mutton, chop very small some parsley, thyme, and a shalot, pepper and salt, egg the cutlets, dip them in the mixture, wrap them in buttered paper, and broil them over a clear fire.

Lamb Chops.

167.—Cut six or eight chops from a loin, put them a few at a time on the gridiron over a very clear fire, when warm, season with pepper and salt, broil a pale brown, have some nice mashed potatoes in the dish, on which lay the chops, and serve very hot.

Irish Stew.

168.—Cut eight or ten chops from the neck or loin of mutton, put about a dozen large mealy potatoes in a stewpan, with two onions, pepper and salt, and a pint of water, flour the mutton, put it on the potatoes, let it all boil gently an hour or more, till the meat is tender and the gravy thick, serve very hot.

Broiled Kidneys.

169.—Split them, then put them, buttered, on the gridiron over a sharp fire, pepper and salt them, dust a little flour over, either serve them plain, or upon maître d'hotel butter.

Stewed Kidneys.

170.—Split them, flour them, and fry in butter till a nice brown, then put them in a stewpan, with half a pint of gravy, a tablespoonful of mushroom ketchup, some chopped onions, pepper, and salt; stew till tender, and serve very hot.

Mutton Sausages.

171.—Take one pound of raw mutton, or very underdone, chop it small, season with pepper and salt, chop half a pound of suet, three anchovies, a dozen oysters, a quarter of a pound of bread crumbs, and an onion boiled, mix with the liquor from the oysters, and two eggs well beaten, roll them into lengths or balls, and fry them.

To Cook Sheep's Trotters.

172.—Buy them ready cleaned, put them in hot water and stew them gently for two hours, until perfectly tender. Serve with plain melted butter, containing a spoonful of vinegar or parsley and butter.

POULTRY.

173.—All birds should be very carefully plucked and the hair singed off with white paper; they should be drawn fresh, and never at the side, but through the vent, which should be cut off and a string fasten the rump to the front part. Fowls for boiling to be put into a well floured cloth, which will make them look white, and be put in cold water: half an hour will generally boil a fowl. All roast poultry and game should be at a very clear fire and be continually

basted. Poultry should be very well done; a large fowl will take about three quarters of an hour, a smaller one, half an hour. Wild fowl should be rather underdone.

Turkey to truss, for Roasting.

174.—Draw the bird clean, break the leg bone near the foot, draw out the sinews from the thigh, cut the neck off close to the back, leave the skin long, draw the legs close up to the back, put a skewer through the joint of the wing, and one through the middle of the leg and body, and one through the extremity of the two legs. For boiling, the same, only cut off the legs in the middle joint; in both, put the liver and gizzard in each wing, of which the pinion must be turned on the back.

Fowl for Roasting, to truss.

175.—When the fowl is emptied and wiped with a cloth, clean the gizzard, cut the skin of the wings, through which place the liver and the gizzard, turn the pinion under, run a skewer through the first joint of the pinion and the body, bring the middle of the leg close up to it, put a skewer through the middle of both legs and body, and one through the drumstick and side bone, and one through the feet, having cut off the nails. For boiling, the same, only cut off the legs at the middle joint.

Roast Turkey.

176.—Stuff it with either a good veal stuffing, or sausage meat; one weighing seven pounds will take two hours to roast; when the skin is getting dry at the fire, rub it all over with butter; be very careful not to let the skin break, when done it should be of a nice gold colour; lay it on your dish with half a pint of good gravy. Serve with sausages in the dish and bread sauce in a boat.

Sausages.

177.—Put a small lump of butter in the frying-

pan, put in your sausages, cut in nice lengths ; prick them all over with a needle to prevent bursting ; fry gently fifteen minutes, and serve very hot.

Boiled Turkey.

178.—Fill the turkey with oysters, boil by steam without any water ; when sufficiently done, which you may know by running a needle into the breast, if it goes easily to the bone it is done ; strain the gravy in the pan, add the liquor of the oysters of which you make the sauce, and then add the oysters ; pour some over the turkey, and serve the rest in a boat.

Boiled turkey may also be served with white sauce or celery sauce, and is generally accompanied by either a boiled tongue, part of a ham, or a piece of bacon.

Boiled Fowls.

179.—They should be a very nice white colour for boiling, put them in a clean well-floured cloth in cold water ; they will take about three quarters of an hour, or an hour. Drain them well, and serve with white sauce or Bechamel sauce, garnish with lemon sliced.

Roast Fowl.

180.—Having cleaned the fowl, put inside it a bit of butter rolled in pepper, and a pinch of salt, have a sharp fire, baste very well. An ordinary fowl will take about forty minutes ; when nearly done dredge over a little flour. Serve with a brown gravy, and either egg or bread sauce in a boat.

Fowl, with Rice.

181.—Put into a stewpan three quarters of a pound of rice, moisten with a little gravy, add two ounces of butter, some parsley, pepper, salt, mace, and nutmeg, put in the fowl, stew till tender. Serve the fowl on the rice.

Broiled Fowl.

182.—Cut off the head and the feet, split it down

the back, truss the same as for roasting, wipe it very dry, pepper and salt it well in the inside; make the gridiron quite hot on a clear fire, put the fowl the bone side to the fire, let it broil twenty minutes, then turn it and broil ten minutes; serve very hot. For the sauce take one wineglassful of mushroom ketchup, the same of hot water, add a little butter and flour, pour it into the dish with the fowl.

Boiled Fowls, with Oysters.

183.—Having cleaned the fowls, chop two dozen oysters, with which stuff the fowls, boil them an hour very gently, serve with oyster sauce poured over, made as directed for oyster sauce.—*Vide Fish Sauces.*

Fowls, with Tongue and Cauliflower.

184.—Roast a couple of nice fowls, boil a salted tongue, trim it so that it will stand on a dish, place it in the centre of the dish and a fowl each side, with a nice head of boiled cauliflower, make a pint of white sauce, which pour over the fowl and cauliflower; glaze the tongue, and serve.

Goose, to Truss.

185.—Cut off the pinion at the first joint and the feet also, cut off the neck close to the back, pull out the throat, leave the skin of the neck long, tie a knot on it, take out all the giblets, leaving the soul, wipe it dry, put a skewer in the wings, drawing the legs close up, through which run a skewer.

Stuffing for a Goose.

186.—Put on six good-sized onions to boil in water, with a dozen sage leaves; when tender chop them fine, add white pepper and salt, then stuff the goose, it will baste itself, baste it well, roast two hours, have some good brown gravy to serve under it when you take it from the spit, and just before sending to table put a sharp knife in the rump, into which pour two tablespoonsful of port wine, mixed with one of made

mustard. Serve with apple sauce, or if preferred, onion sauce.

Roast Ducks.

187.—Prepare the same as geese, putting in a similar stuffing; roast at a very sharp fire. Serve very hot.

Stewed Duck.

188.—Prepare the same as for roasting, without any stuffing; put it into a stewpan with some bacon and two ounces of butter, stir over the fire; when brown stir in one tablespoonful of flour, add one quart of broth, a dozen onions, a bunch of parsley, a few cloves, pepper, and salt, let it simmer twenty minutes, then add a quart of young peas, simmer another half hour; serve the duck with the gravy and peas in the dish, only taking out the parsley.

MADE DISHES OF POULTRY, ETC.

Fricassee of Fowls.

189.—After cleaning the fowls, cut them nicely in pieces, and dip them in flour, put into a stewpan an onion, a blade of mace, and a bunch of sweet herbs, put to this about a pint of veal broth or stock, put in your fowl, simmer gently till done, strain the gravy, thicken with butter and flour, and a teacupful of good cream, pour over the chicken, and serve, garnish with sliced lemon.

An Excellent Fricassee of Chickens or Rabbits.

190.—When your chickens are plucked, cleaned, and skinned, cut them in neat pieces, soak them near an hour in a little milk and water, take them out, put them in a stewpan, with just enough milk and water to cover them, a large onion, a small bouquet of thyme and parsley, two or three cloves, a little white pepper, and salt; set them on a gentle fire, or the

stove, and stew quietly till near done; take them out of the liquor, then to the liquor put a large anchovy, and stew a little while, then strain, return your chickens or rabbits to the liquor, add one dozen small mushrooms cleaned, half a pint of good cream, a little butter rolled in flour, one glass of Madeira, the juice of half a lemon just before serving. Do not allow the fricassee to boil after putting in the wine and the lemon juice.

Chicken Curry.

191.—Cut up a chicken into small pieces, about into ten, put an onion into a stewpan, with one ounce of butter, stir over the fire, then mix in one tablespoonful of curry powder, add half a pint of good broth, then add the chicken, stew gently half an hour, stirring it occasionally, season with salt and the juice of half a lemon. Serve, with plain boiled rice, in a separate dish.

Pulled Fowl.

192.—Take off the skin and pull the flesh off the bone of a cold fowl, dredge it with flour, fry of a nice brown in butter, drain the fowl, put it in a stewpan, with half a pint of good gravy, pepper and salt, and the juice of half a lemon; simmer it up, and serve.

Minced Fowl, with Potatoes.

193.—Mince the white part of a cold fowl small, add to it a teacupful of white sauce, pepper and salt, score the legs, put on them cayenne pepper, salt, grill well, have ready some well mashed potatoes, of which make with two forks a rough wall round the dish, lay the mince in the centre, with the devilled legs on the top of it. Serve very hot. This is equally good made of cold turkey.

Hashed Fowl.

194.—Cut up the cold fowl into nice pieces, put them into a stewpan, flour them, add a little salt, a blade of mace, a tablespoonful of finely-chopped onions, the same of chopped parsley, add, if conve-

nient, a dozen small mushrooms, and half a pint of good broth or water, simmer fifteen minutes, and serve.

Boiled Fowl, with Oysters.

195.—Stuff your fowl with a dozen fresh oysters, place the fowl in a jar, closely tied over, and put the jar in a saucepan or kettle of water; let it stew one hour and a half for a small, and two hours for a large fowl; you will find nearly a pint of gravy in the jar; skim the fat, add to the gravy a cupful of good cream, a pat of butter, rolled in flour, the liquor from the oysters, a little white pepper, and a tiny pinch of cayenne, add one dozen oysters bearded, warm up the sauce and pour it over your fowl on the dish. If you can, serve some nicely-fried sausages or mashed potatoes as an accompaniment to the boiled fowl.

Cold Fowl, devilled.

196.—The legs are best for this method of cooking, cut the remains of a cold fowl into joints, which after seasoning with salt and cayenne pepper, and rubbing over with an onion, dip in a little clarified butter, and then in flour, then lay on the gridiron over a very clear fire, broil a few moments, and serve very hot.

Devilled Duck.

197.—Split the duck, prick it with a fork, cover with mustard and cayenne pepper, and broil it over a sharp, clear fire. For sauce to put with it, when served, take one glass of port wine, half a one of lemon pickle, and one of walnut ketchup, warmed in a small teacupful of good gravy.

To Stew Ducks—A very good Receipt.

198.—Half roast a couple of ducks, then put them in a stewpan, with one quart of water, half a pint of port wine, one spoonful of mushroom ketchup, the same of walnut ketchup and essence of anchovy, half a lemon, one clove of garlic, a bundle of sweet herbs,

cayenne pepper and salt to your taste ; stew all slowly for half an hour, then take them out of the gravy, put them in the oven to keep hot ; strain the gravy, remove the fat, thicken with a little butter and flour, put the ducks to it, and stew another quarter of an hour ; if the ducks are not young, they require a little longer stewing.

TO DRESS RABBITS, PIGEONS, LARKS, ETC.

199.—Rabbits, when dressed whole, are generally either boiled or roasted, they are much improved, being in themselves dry, by being larded. For roasting put a good foremeat in the rabbit, lard it with fat bacon, roast one hour, basting very well.

Boiled Rabbit.

200.—Boil very slowly, and send to table covered with onion saucee.

Fried Rabbits.

201.—Having skinned and cleaned the rabbit, soak half an hour in salt and water, dry with a cloth, then dip in flour, and then in a mixture of bread crumbs, chopped parsley, lemon peel, nutmeg, pepper and salt, fry slowly till done and of a nice brown, and serve with saucee piquant. This is an excellent method of cooking a rabbit.

Fricassee of Rabbit.

202.—Cut a nice young rabbit into neat pieces, dip them in flour, lay them in a stewpan, with a little ham cut small, an onion sliced, a blade of mace, a bunch of sweet herbs, pepper and salt, let it simmer, having put half a pint of broth or water to it, until the rabbit is done ; skim off the fat, add a lump of butter, rolled in flour, and a teacupful of cream, and serve.

Pigeons Roasted.

203.—Stuff them with chopped parsley, pepper and salt, rolled in butter, roast at a very sharp fire, turning and basting all the time, or they will be dry and hard outside.

Larks.

204.—Are excellent roasted, when done with sufficient care; they should roast very quickly, and be basted with butter continually whilst at the fire.

To Stew Larks.

205.—After your larks are very nicely plucked, brown a lump of butter in a stewpan, put them in, when well browned, add a little water, a bay leaf, a few sweet herbs, pepper and salt, and four button onions; let them stew very gently one hour, thicken with a little flour and butter, and stew ten minutes longer. Snipes are very good cooked in the same manner.

Wheatears.

206.—Roasted the same as larks, but are generally dipped in bread crumbs, and only take from twelve to fifteen minutes roasting.

Ruffes and Reeves.

207.—Must not be drawn, but cooked like woodcocks, for which receipts will follow; they are best about the end of May.

Starlings.

208.—When killed, pull off the heads, when plucked and trussed, soak them in vinegar and water, and roast like larks.

Blackbirds.

209.—When young are good eating, they are best late in the autumn, and must be roasted like larks.

G A M E.

Pheasants.

210.—Should be well hung, truss like a fowl for roasting, but have the head on, roast at a sharp fire about forty minutes, baste continually with butter. Serve with a little good beef gravy under the bird, and bread and shalot sauces in sauce turcens.

Stewed Pheasants.

211.—When ready for roasting, dip it in flour, then roast as above, put the crumb of a twopenny roll in a stewpan, with half a pint of milk, an onion, one ounce of butter, and some pepper and salt; place on the fire, boil it a few minutes, lay some buttered toast on your dish, pour the mixture over, lay your pheasant on the top, and serve.

Grouse.

212.—Keep some time, truss like a pheasant, roast the same as pheasant, put a little brown gravy under, and serve with either bread sauce or melted butter in a boat.

Partridges.

213.—Prepare like pheasants, roast from twenty minutes to a little more at a very quick fire. Serve very hot with bread sauce in a boat, and fried crumbs of bread on a plate.

Wild Duck.

214.—When ready for the spit rub the liver over the breast, roast at a very quick fire from fifteen to twenty minutes. Serve with a brown gravy under, and a lemon on a plate; they should be rather underdone.

Woodcocks.

215.—Ought not to be kept too long, they are ready for cooking when turning black between the

legs, they must not be drawn; roast at a very clear, quick fire about fifteen minutes, put a piece of toast under whilst roasting to catch the trail, and serve the bird on it when done. Serve with plain melted butter in a boat.

Snipes.

216.—Most excellent; dress exactly in the same manner as woodcocks, only half the time will cook them.

Plovers.

217.—Cooked in the same way as woodcocks. Serve with some good gravy in a boat.

Hares.

218.—Should be kept some time, choose young ones for roasting. Hares should have the belly taken out as soon as they come in, and the inside after being wiped with a cloth, rubbed well with ground ginger and pepper.

To Roast a Hare.

219.—After the hare is skinned and washed clean, stuff it with one of the forcemeats under the head Forcemeat, for which two or three receipts are given for pudding or stuffing for hare; sew up the belly, put the hare to roast, and in the drippingpan for basting one quart of new milk, when that is greatly lessened by basting, put into the drippingpan three ounces of butter, baste with this till the hare is done, keeping the fire very clear; a few minutes before taking up the hare, scrape all from the drippingpan into a saucepan, add half a pint of cream, mix well together, having boiled the liver, bruise a small portion of it to thicken the cream sauce, make it quite hot; when your hare is on the dish, pour a very little of the sauce over, and serve the remainder in a boat.

Leverets.

220.—Plain roast, and baste very well, they do not require any forcemeat, they will take about half

an hour roasting. Serve with a good beef gravy in the dish.

To Jug a Hare.

221.—Cut a large onion fine, mix with it some pepper, mace, and a little salt, cut up the hare in pieces, half a pound of streaked bacon likewise, lay some bacon in the bottom of an earthen pan, then a layer of hare and seasoning, then bacon, and so on until you have put all in, lay the ribs, head, and worst pieces of the hare at the top, no water or liquor is to be put. Put the earthen pan either in a slow oven, covering it close to keep the steam in, or in a vessel of boiling water, stew it gently from two to three hours, according to the size of the hare. Serve very hot in a tureen or deep dish.

Jugged Hare, another and more modern Receipt.

222.—Cut the hare into pieces, lay it in a stewpan, with four ounces of butter, one pound of bacon, cut small, put on the fire until the hare is getting firm, then add six ounces of flour and enough water to cover it, add two glasses of port wine, season highly with pepper and salt, simmer till done, then serve very hot.

To Stew a Hare, an excellent French method.

223.—Cut your hare in pieces, dip them in flour, put a lump of butter the size of an egg in a stewpan, then add your hare, put it on the fire, and let it brown, but be careful it does not burn, add one pint of good gravy or stock, half a pint of good claret, three anchovies pounded, two shallots, a bunch of herbs, pepper, grated nutmeg and pounded mace, draw your stewpan to the side of the fire, and stew the hare *very gently* three or four hours until very tender. Serve with fried sippets and lemon sliced round the dish, and currant jelly on a plate.

Hashed Wild Duck.

224.—Cut the remains of a wild duck, previously

roasted, and rather underdone, into pieces, then put into a saucepan one teaspoonful of salt, one ditto of cayenne pepper, one wineglassful of port wine, one ditto of ketchup, one dessertspoonful of essence of anchovy, and the juice of a small lemon, make the same hot over the fire, warm the duck in it, and serve very hot.

Hashed Venison.

225.—Cut the venison (if underdone the better) in thin slices, put into a stewpan two glasses of port wine, a spoonful of browning, one of ketchup, an onion, six cloves, a small pinch of cayenne pepper, and a teaspoonful of salt; when boiling, put the venison in, make it hot through, put fried toasts round your dish, and send currant jelly to table.

Pigeons in Jelly.

226.—Put the pigeons, nicely cleaned and trussed, with the heads and feet on, into an earthen pan, with some good veal broth, a blade of mace, a bunch of sweet herbs, white pepper, salt, and a slice of ham, bake them in a slow oven, when done take them out of the liquor, keep them covered to preserve the colour, clear the jelly by boiling in it the whites of two eggs, strain through a cloth, lay the jelly round the pigeons when cold. A very pretty supper or luncheon dish.

FORCEMEATS.

227.—In making stuffings or forcemeats, take great care in picking and chopping the herbs, and in rubbing the bread crumbs very fine. When forcemeat is to be eaten cold, bacon, ham, or butter should be used instead of suet.

Veal Forcemeat.

228.—Chop equal quantities of either fat bacon or beef suet, and crumbs of bread, very fine, add, fine-

chopped, some parsley, thyme, lemon thyme, and sweet marjoram, a little pepper, salt, very little grated nutmeg and lemon peel, mix well with two eggs.

Cold fowl, veal, sole, chopped oysters, or anchovies, are excellent in forcemeat.

Forcemeat for a Roast Hare.

229.—Chop some parsley, thyme, and sweet marjoram, add finely-rubbed bread crumbs, a little grated lemon peel, the raw liver of the hare chopped fine, a little nutmeg grated, cayenne pepper, salt, the yolk of an egg, and a lump of butter, mix all well together, and put in the hare.

Forcemeat Balls.

230.—Take half a pound of lean veal, and half a pound of beef suet, four oysters, one anchovy, and a little grated lemon peel, cut them all together, then pound them in a marble mortar, season with nutmeg, salt, and mace, mix with the yolk of an egg, roll them in small balls in flour, and fry them in butter of a nice brown.

Forcemeat for Hare, or any Brown Meat.

231.—A penny roll crumbed fine, quarter of a pound of beef suet, a little chopped parsley and thyme, one anchovy, three cysters, mix all very fine, add the yolk of an egg, season with cayenne, salt, and a little grated nutmeg.

Another Forcemeat for Hare or Brown Meat.

232.—Half a pound of house bread crumbs, one anchovy, a small onion, the yolk of an egg boiled hard, a little sweet marjoram and parsley, all chopped fine, add pepper and salt, mix all well together, with a quarter of a pound of beef suet or butter.

Forcemeat.

233.—Half a pound of veal, half a pound of streaked baeon, some parsley, thyme, lemon thyme, and sweet marjoram, all chopped fine, then pounded in a mortar,

season with pepper, salt, a blade of mace, four cloves, and a little grated nutmeg, mix with the yolks of three eggs. You may add a few oysters, or, if required particularly nice, use beef marrow instead of suet.

List of Force-meat Ingredients.

234.—Cold fowl, veal, mutton, ham, bacon, beef marrow, beef suet, veal suet, livers of hares, butter, cold soles, oysters, anchovies, lobster, yolks of eggs, eggs, parsley and thyme, lemon thyme, sweet marjoram, sage, pennyroyal, lemon peel, garlic, shalots, onions, chives, chervil, white pepper, cayenne, cloves, nutmeg, mace, salt, etc.

RISSOLS, CROQUETTES, ETC.

Rissols.

235.—Take cold veal, mutton, or any kind of cold meat, chop it very fine with a little beef suet, mix it up with an egg, season with pepper and salt, add a little flour to prevent them adhering to the hands, rub them over with the yolk of an egg, having made them the shape of an egg or a pear, then dip them in fine bread crumbs, fry them, with plenty of lard in the pan, of a nice brown, put them on a sieve to drain, garnish with fried parsley.

Potato Rissols.

236.—Mash some potatoes very fine, add any cold meat chopped fine, one onion boiled and chopped, mix together with an egg well beaten, make into balls, fry of a light brown, and serve very hot.

Croquettes of Fowl.

237.—Take the remains of a cold fowl, remove the skin, chop the meat small, put into a stewpan a teaspoonful of finely-chopped onion or shalot, add

one ounce of butter, stir over the fire, dredge in some flour, mix well, then put in the fowl, with half a pint of white sauce or veal stock, season with pepper and salt, stir in the yolk of two eggs, remove from the fire, and put on a dish to cool, when cold, take picces the size of a small egg, cover well with bread crumbs, fry a pale yellow, drain well. Serve on a napkin or with a border of mashed potatoes.

Rissols of Fish.

238.—Pound any kind of cold fish in a mortar, season with pepper and salt, add a little cream and essence of anchovies, mix with the yolks of eggs, make in balls, dip in flour, then in egg and bread crumbs, fry of a nice brown, and serve on a napkin.

PIES.

239.—Meat pies, when nicely baked and seasoned, are excellent, great care should be taken in making them that they are not too fat, that the meat is laid lightly in the dish, to allow plenty of room for the gravy or jelly when cold, and they should all be highly seasoned. For raised pies, the best plan is to have a few different-sized copper or tin pie moulds. Small raised pies, such as veal or pork, should be raised by hand from a stiff paste whilst it is warm. Pastry is of such various kinds as to be almost impossible to enumerate, but none will be good unless the following directions are adhered to, namely:—Wash the hands in very hot water, and rinse them in cold, before making paste. Wet your paste as little as possible; use, when convenient, a marble or slate slab for rolling the paste on: during the process take care to keep it cool. The best material for making paste is the best salt butter, it should be washed before using for sweet tarts. Beef suet, when used for making meat pie crust, should be softened to the con-

sistence of butter. Lard, fresh, is an excellent substitute for butter in making meat pies. Great attention must be paid to baking paste: if the oven is too slow it will be deficient in colour, and not rise well; if too hot, the paste will burn and be spoiled. The best plan is to put a small bit of paste in to try the oven, before putting in your pie or tart, and see if it will be right. If, before you think a pie or tart is done, the gravy or syrup runs out, put your pie or tart dish in a small drippingpan containing cold water, which will stop it, and the pie will finish baking. In making a pie or tart in a dish always wet the edge of the dish, then lay a strip of paste along it, and wet that with your finger again to make the lid adhere to it. Meat pies should have a small hole in the top for the escape of the steam.

Raised Crust for Meat Pies.

240.—Put half a pound in equal quantities of chopped suet and butter in a stewpan, with three teacupsful of water, boil altogether for a moment, then strain through a sieve on to three pounds of fine dried flour, mix with a spoon, and then with the hand, into a smooth paste, roll it out ready for use. This is the proper paste for lining pie moulds for raised pies of all kinds.

Another Meat Pie Crust, and excellent for raised Pies.

241.—Put into a clean stewpan one pound of fresh lard and one quart of skim milk, when the lard is dissolved, pour all into as much fine flour as will, when worked, make a stiffish paste, raise whilst warm, if used for lining pie moulds, allow it to cool first, and then roll it out for use.

Paste for Meat Pies in a dish or any kind of Savoury Patties.

242.—Put on your pastry slab one pound of flour, and one pound of butter, work lightly into the flour one-third of the butter, and water sufficient to form

a flexible paste, roll it out an inch thick, lay on it the remainder of the butter, dredge flour over, double it up and roll it out four times, to about the thickness of a penny piece, when it will be ready for use.

Beef Steak Pie.

243.—Cut up about two pounds of rump steaks, pretty well hung, in thin slices, season with pepper, salt, and a little chopped onion, dip the pieces in flour, lay them in a pie dish, cover with any of the pastes as above, pour in half a pint of water, after covering the dish, cut some paste in fancy shapes with the paste cutter, egg over the top with a paste brush, and bake.

Beef Steak Pie, with Oysters.

244.—Prepare the steaks the same as the last, have ready two or three dozen oysters, according to the size of the pie, which put in layers with the meat, stew the beards and liquor from the oysters, with a little lemon peel, mace, and parsley, add half a tea-cupful of cream and a lump of butter, rolled in flour, when the pie is baked, pour this sauce in, having previously strained it.

Lobster Pie, a very old receipt, and excellent.

245.—Take two or three lobsters and boil them, take the meat from the tails whole, cut them in four pieces lengthways, take out all the spawn and the meat out of the claws, beat it well in a mortar, season with pepper, cayenne, salt, and two tablespoonsful of French vinegar, and one of essence of anchovy, melt half a pound of fresh butter, rub a penny roll into fine bread crumbs, mix all well together, except the tails, with the yolks of two eggs, put a nice paste in your dish, lay the mixture in layers with the tails, and bake in a moderate oven, to be served either hot or cold.

Pork Pies.

246 — When a pig has been killed, cut up the

trimmings in small square bits, fat and lean, season highly with black pepper and salt. Raise some small round or oval pies of the crust, as given previously, made of lard, skim milk, and flour, fill with the meat, lay a lid on each pie, wet the edges and pinch them together, ornament the top to your fancy, make a small hole in the centre of each lid, brush over with yolk of egg, and bake. Put some pork bones, chopped, in a saucepan to stew with three or four sage leaves, and two onions, when stewed to a very good gravy, and the pies are nearly baked, pour into each pie, and return to the oven for a few minutes.

Lamb Pie.

247.—Cut a small neck of lamb into chops, trim off some of the fat, season with pepper and salt, and a little chopped parsley. Slice a few new potatoes thin in the bottom of your baking dish, add a little water, and your meat, cover with paste and bake in a moderate oven.

Raised Lamb Pie, hot.

248.—Butter a tin or copper pie mould, line it with one of the crusts for raised pies, press it evenly all over the mould, cut some lamb chops from the loin, and some thin slices of potatoes, which lay alternately in your mould, season with pepper, salt, chopped parsley, and onion, cover with paste, bake about two hours; when done, take off the cover, skim off the fat, and pour in a little gravy.

Veal and Ham Pie.

249.—Cut sufficient from either the leg, neck, or breast, to fill your dish, dip each piece in flour, lay the meat lightly in the dish with a layer of ham and one of veal, sprinkle in a little chopped parsley, thyme, and lemon thyme, season with white pepper and a little mace, put your dish three parts full of water or good veal broth, cover with crust, egg over

the top, bake in a moderate oven. If liked, put in the pie a few hard-boiled eggs.

Veal Pie.

250.—Take a breast of veal or part of one, cut it in pieces and put it in a stewpan with a bunch of sweet herbs, a bay leaf, and an onion, half a pint of water, when it is done, pour off the gravy into a basin, take out the long bones and the skin, season with pepper and salt, and put in your dish; when the gravy is cold, take off the fat and pour it into the pie, pound some cooked ham in a mortar, make it into balls with a little butter, boil four eggs hard, put both in the pie with some forcemeat balls, add the juice of half a lemon, cover the pie, and bake in a moderate oven, when the paste is done the pie will be also. This is very good cold, being tender and full of jelly.

Veal and Sausage Pie.

251.—Raise some small pies, about the size of a saucer, or not quite so large, chop some veal from the knuckle, season with white pepper, and salt, put in the pie a little of the chopped veal, and then a layer of pork sausage meat, and so on, till you have filled the crust, put on a lid, ornament the top, and bake, pour in a little veal stock a few minutes before taking them out of the oven.

Veal and Oyster Pie.

252.—Cut some slices of veal from the leg, spread over them some ham pounded, and then a layer of oysters, and so on until full, season with white pepper and salt; stew with the oyster liquor a few veal bones or trimmings, an onion, and a blade of mace, fill the pie with this gravy, and bake.

Chicken Pie.

253.—Cut up a chicken into joints, lay in a dish, season with white pepper, and chopped parsley, cut half a pound of cooked ham, or bacon smelt, which

put in layers with the chicken, add half a pint of white sauce, cover with paste, bake one hour in a moderate oven.

Mutton Pie.

254.—Cut six or eight chops from the neck or loin of mutton, trim off the fat, season with pepper, salt, and one large onion chopped, lay the chops round the pie dish, put four or six potatoes, sliced, in the centre, and bake in a moderate oven; when warm through, pour in a teacupful of water.

Giblet Pie.

255.—Having cleaned and scalded the giblets, put them well-floured into a clean fryingpan, with an onion sliced, a few cloves, pepper and salt, fry of a good brown, then put them in a stewpan with a quart of water, let them stew till tender, take them off the fire; when cold, remove the fat, place a well-beaten rump steak at the bottom of a pie dish, then the giblets, and the liquor from them, cover with paste, and bake.

Pigeon Pie.

256.—Cut up three or four nice young pigeons, lay a tender beef steak at the bottom of the dish, then your pigeons, and let the fat come through the hole in the top of the paste, season with pepper, salt, and chopped parsley, add a teacupful of good beef gravy, and bake.

Another Pigeon Pie.

257.—Lay a beef steak in the bottom of the dish, dip it in flour, season with pepper, cayenne, and salt, put your pigeons, with the legs turned in, and the pinions of the wings folded, on the meat, add the yolks of four hard-boiled eggs, a bay leaf, and a little water, cover with paste, and bake.

Rabbit Pie.

258.—Cut up a rabbit in joints, soak in warm water, dry on a cloth, dip them in flour, season with

pepper and salt, and chopped parsley, and lemon thyme, add one pound of raw streaky bacon, cut in small bits, fill the dish with the rabbits and bacon, pour in half a pint of water, cover with paste, and bake.

Hare Pie.

259.—Cut up a hare, season it with pepper, salt, nutmeg, and mace, put to it six ounces of butter, put it in a close covered mug in a moderate oven to stew gently till getting tender.

Make a forcemeat as directed for hare in "Force-meats." Make a raised crust, or line a tin or copper pie mould, put the hare and forcemeats in layers, and two wineglasses of port wine, put a cover on the pie, and bake about an hour or rather better.

Partridge Pie.

260.—Cover the bottom of the dish with some slices of veal and bacon, a little chopped onion, parsley, and mushrooms, lay in two or three partridges, season with a little pepper, cover the birds with bread crumbs, and then a few slices of bacon, add a little good stock, cover with paste, and bake.

Oyster Pie.

261.—When opening the oysters, put the liquor in a basin with the beards. Parboil four sweetbreads, cut them in slices, lay them in the dish between layers of oyster, season with white pepper, salt, and mace, stew the beards and liquor with a little mace and peppercorns, strain and add a gill of good white sauce or stock, mix with it a teacupful of cream, pour into the pie, cover with paste, and bake in a moderate oven.

Eel Pie.

262.—Take three good-sized eels, skin and clean them, cut them in small pieces, put them in a stew-pan, with a small bunch of herbs, an onion stuck with a few cloves, a glass of port wine, and a pint of broth,

let them simmer ten minutes, take them out, skim the fat off the liquor from the eels, add half a pint of good gravy or stock to the liquor, let it boil till reduced to a pint, put your eels in a baking dish, strain your sauce over them; when cold cover with a good meat pie crust, and bake one hour, season your pie with a little salt and cayenne pepper.

Fish Pie.

263.—Boil two pounds of eels, cut the fins close, pick off the flesh, put the bones, fins, etc., into the liquor from boiling, with some sweet herbs, mace, pepper, salt, and onion sliced, stew till rich, then strain off the flesh, make a forcemeat, pound it in a mortar with an anchovy, parsley, lemon peel, salt, pepper, and bread crumbs, and a quarter of a pound of butter, lay this at the bottom of the dish, take the flesh of either dressed turbot, small cod, or soles, lay them on the forcemeat, pour in the stewed liquor, and bake.

Perigord Pie.

264.—Make a forcemeat of truffles, thyme, sweet marjoram, parsley, the livers of game, a little fat bacon, bread crumbs, pepper and salt, lard the breasts of either pheasants, partridges, woodcocks, moorfowl, or any game you may have, with bacon, cut off the legs and the wings, and divide the backs; season with white pepper, mace, and salt, raise a crust for your pie, or line a pie mould, line it with slices of bacon, then put the forcemeat, and then the game lightly in, mixed with the forcemeat and truffles, cover with fat bacon, and put on the lid, bake slowly, and it will require a considerable time, according to the size.

MEAT PUDDINGS.

265.—Generally speaking the crust for these is nicest made of finely-chopped beef suet, mixed into a stiffish paste, with flour and cold water. Care must be taken that, like all boiled puddings, they never stop boiling from the moment of their immersion in water.

Beef Steak Pudding.

266.—Butter a round pudding basin, line it with the paste as above, with the paste rolled about half an inch thick; cut two pounds of beef steaks into pieces, with a little of the fat, season with salt and black pepper, dredge them well with flour, lay in your pudding, with two dozen oysters blanchéd and bearded, pour in half a pint of water, put a lid of paste on the pudding, tie it up in a cloth, boil two hours in plenty of water, when done turn it out on a dish, and serve very hot.

Veal Pudding.

267.—Cut about two pounds of veal from the leg in slices, lay them in the fryingpan with two ounces of butter, and two or three slices of bacon, season with pepper and salt, thyme and parsley, fry gently for a quarter of an hour, leave it cool, line a basin with paste as before, lay in the veal and bacon, pour the gravy over, and boil one hour.

Mutton Pudding.

268.—Line a basin with suet crust as for beefsteak pudding, cut the meat from two chumps of the loin of mutton in slices, season with a little chopped onion, parsley, black pepper, and salt, put a layer of meat in the pudding, and one of raw potatoes in slices, finish with meat, put on the lid, tie it in a cloth, and boil two hours.

Kidney Pudding.

269.—Cut one beef or eight mutton kidneys in slices, season with black pepper and salt, dredge them with flour, then lay them in a lined pudding basin, cover, and boil two hours.

Yorkshire Pudding.

270.—Mix gradually six eggs, well beaten, with a pint of milk, a little salt, and six tablespoonsful of flour, put a small drippingpan under the roasting beef, pour the batter into it, when set and brown on the top, turn it for the under side to brown, then serve with the meat.

It is very good baked under a shoulder of mutton.

Suet Pudding, for Boiled Beef.

271.—Chop half a pound of fresh beef suet, mix it with one pound of flour, use skim milk to make it into a stiffish batter, butter a basin, pour it in, tie a cloth tightly over, and boil three or four hours. Serve very hot.

CURRIES, ETC.

Veal Curry.

272.—Cut the veal in small pieces, cooked or uncooked will do, put into a stewpan four ounces of butter, a small onion fried brown, half a pint of veal stock or broth, and one tablespoonful of good curry powder, add the veal, cover close, simmer nearly two hours, squeeze, just before serving, a quarter of a lemon. Serve with boiled rice.

Curried Rabbit.

273.—Cut up two large onions, fry them until a nice brown, with two ounces of butter, then add a large tablespoonful of curry powder, a little flour, and

a pint of stock or good broth, mix well, then put in the rabbit cut in pieces, with half a pound of bacon cut small, stew very gently for an hour, when done skim off the fat. Serve with boiled rice in a separate dish.

Mutton Curry.

274.—Cut some chops from a neck of mutton, bone them, fry until brown, stew for two hours in some good broth, add some fried onion, pepper and salt, five minutes before serving add one tablespoonful of curry powder, mix well, and stew a few minutes. Serve with rice.

Fowl Curry.

275.—Fry two large onions in slices until brown, with four ounces of butter, put them in a stewpan with one teaspoonful of cayenne pepper, one ditto black pepper, one of turmeric, the juice of half a lemon, and half a pint of good stock, cut up a fowl, flour it, add to the above. Stew gently for three hours.

Vegetable Curry.

276.—Put into a stewpan two ounces of butter, cut up celery, onions, and brocoli, roll them in curry powder, stew them in a little water until tender, add a teacupful of good gravy, stew until done.

Curry for any kind of Meat.

277.—Take six ounces of fresh butter, two large onions, half a pint of stock, and one large meatspoonful of curry powder, add to these any kind of meat cut small, put altogether in a stewpan, cover close, and stew very gently for two hours; just before serving squeeze over it the juice of half a lemon.

Calf's Feet Curry.

278.—When you have boiled a set of feet for jelly, serve for curry as follows: take the meat from the bones whilst warm, when cold, put them, cut in small square bits, into the following: put two onions, cut

small, into a stewpan, with one ounce of butter and half a clove of garlic, stir over the fire till a nice brown, add one tablespoonful of curry powder and one of flour, mix with a pint of broth, and boil twenty minutes.

SAVOURY DISHES, OMELETS, ETC.,

FOR SECOND COURSE.

Anchovy Toast, or Scotch Woodcock.

279.—Into a small stewpan break three eggs, with a tablespoonful of cream, a pinch of salt, and a little cayenne pepper, add one ounce of butter, stir these without ceasing over the fire until it becomes thick, have ready a square of buttered toast, cover lightly with anchovy paste, then spread the eggs over, and serve very hot.

Ham Toast.

280.—Put two ounces of butter into a saucepan, let it boil, beat five eggs in a basin, whites and yolks together, then put them to the butter, stir over the fire until thick, lay them on buttered toast, and grate lean cooked ham over the top.

Ham Toasts.

281.—Cut some thin slices of ham, put them in a stewpan, with half a pint of good brown gravy, stew gently till quite tender, fry some bread in butter, lay in the dish, and the ham and gravy on them.

Parmesan au Vin d'Oporto.

282.—Take a French roll hot from the oven, rasp it, pour over it as much port wine as it will absorb, cover it close for half an hour, boil one ounce of macaroni in water until tender, drain it on a sieve, put

to it a piece of butter the size of a walnut, and a tea-cupful of thick cream, grate to it six ounces of Parmesan cheese, shake all together in the stewpan till the consistence of eustard, pour it hot upon the roll, brown with a salamander, and serve hot.

Cheese Ramequins.

283.—Take some good old Cheshire cheese, grate it, put to it a lump of butter and the yolk of a hard egg, beat altogether in a mortar, spread it on slices of buttered toast, brown with a salamander, and serve very hot.

Fried Ramequins.

284.—Grate half a pound of cheese and melt two ounces of butter, when the butter is cool mix with it the whites of three eggs, well beaten, lay buttered papers in a fryingpan, put slices of bread on them, and the cheese on the top, fry five minutes, serve very hot.

Roast Cheese.

285.—Grate a quarter of a pound of Cheshire cheese, mix with it the yolks of two eggs, four ounces of bread crumbs, and three ounces of butter, beat all well in a mortar, with a dessertspoonful of mustard, and a little pepper and salt, toast some bread, and cut it in pieces, lay the above thick upon them, put them in the Dutch oven to brown a little before serving.

Fondeau.

286.—To half a pint of cream put a little flour and salt, stir over the fire until about the consistence of melted butter, then add half a pound of Parmesan or Cheshire cheese grated, mix it well together, when half cold take four eggs, separate the whites and yolks, put the latter to the cheese and mix well, beat the whites to a solid froth, add them to the rest, and pour into a mould lined with paper. The oven must be very hot.

Savoury Omelet.

287.—Break four eggs into a basin, add a little salt and pepper, two tablespoonsful of grated cheese, beat all well, add a little finely-chopped parsley, and an onion, previously boiled, chopped small, put two ounces of butter in the omelet, pour, and serve when nicely browned.

Maccaroni.

288.—Take four ounces of grated Parmesan or good cheese and the same quantity of maccaroni, boil the maccaroni in water until tender with a pinch of salt, when done, drain the maccaroni, and put into a stewpan with four ounces of butter, a little white pepper, two tablespoonsful of cream, and part of the grated cheese, mix all well together over the fire, then put in the dish, with the remainder of the grated cheese on the top. It must not be browned, and will be found excellent.

Maccaroni, with Bread Crumbs.

289.—Wash some maccaroni, boil it in milk and broth, with a little mace, and salt, until tender, when quite tender, take it out, and lay it on a dish, grate over it four ounces of cheese, and cover it thickly with grated bread crumbs, melt two ounces of butter, and pour over the bread crumbs, then put it in a Dutch oven to toast the cheese, and brown the bread. Serve very hot.

An excellent method of Cooking Maccaroni.

290.—Stew a quarter of a pound of maccaroni in milk until quite tender, put it on a sieve to drain, grato four ounces of cheese, and mix it with two ounces of butter, two eggs well beaten, and a teacupful of cream, mix with the maccaroni, warm, and serve.

Cheese Souflè.

291.—Beat well together a teacupful of cream and two ounces of butter, put them to warm, when cold,

add a quarter of a pound of grated cheese, and the yolks of four eggs, whisk the whites to a strong froth, and mix altogether, put in a paper shape or pie dish, and bake about twenty minutes in a quick oven.

Or you may bake the mixture in puff paste, like cheese cakes.

Onion Omelet.

292.—Cut six small white onions in slices, fry them in a little butter, when nearly done moisten them with cream, add pepper, salt, and nutmeg, mix all with six eggs, beat all well together, and fry in butter. A little chopped parsley varies the above nicely.

Welsh Rabbit.

293.—Make some nice slices of buttered toast, cover them with slices of cheese, spread a little mustard over the cheese, and set in the Dutch oven before the fire. Serve very hot.

Toasted Cheese.

294.—Cheese for this purpose should be very rich, mild, and tolerably new, the best method of toasting is in one of the cheese toasters, with a heater under the dish on which the cheese is placed, and containing hot water. The water should be put in a few minutes before sending it to table, or the cheese will be overdone.

Welsh Omelet.

295.—Slice a shalot and chop some parsley fine, add pepper and salt, moisten with cream, beat four eggs, mix all together, when nearly cool, put in the omelet pan to fry in butter.

POTTED MEATS, ETC.

To Pot marbled Veal.

296.—Boil a dried tongue, skin it, and cut it as thin as possible, beat it exceedingly well in a mortar

with three quarters of a pound of butter, and a little mace, till it is like a paste, have ready two or three pounds of veal stewed and pounded the same as the tongue, put the veal and tongue in layers in your pots, fill up very close with veal, press it down hard, pour clarified butter over. Keep it in a dry place.

To Pot a cold Tongue, Beef or Venison.

297.—Cut it small, beat it well in a marble mortar with some butter melted, season with salt, pepper, mace, cloves, and nutmeg, pound all well together, put it down close in pots, and cover with clarified butter. Any cold fowl or game may be done in the same manner.

Potted Cheese.

298.—Pound two pounds of cheese and half a pound of butter together in a mortar, season with salt and mace pounded, moisten with a very little port wine, press in your pots, pour clarified butter over.

Potted Veal.

299.—Take any cold lean veal, pound it well in a mortar with a little salt, mace, white pepper, and fresh butter, pot, and put clarified butter over.

Potted Shrimps.

300.—Pick them nice and whole, season with pepper, salt, and mace, press in the pots with a little butter in each, set in the oven for ten minutes, when cold put clarified butter over the top.

To Pot Partridges.

301.—When they are cleaned season them with pounded pepper, salt, nutmeg, and ginger, rub every part well, lay the breast downwards in a pan, and pack the birds as tight as possible, lay on a good deal of butter, about a quarter of a pound to each bird, cover with a coarse flour paste, tie a cloth over, and bake; when cold put the birds into pots, and cover them with butter.

To Pot Lobsters.

302.—Half boil them, take out the meat, cut it small, season with mace, white pepper, salt, and nutmeg, press tight in a pot, and cover with butter, bake half an hour, put the spawn in, when cold take the lobster and put into the pots, with a little of the butter, beat the remaining butter in a mortar with the rest of the spawn, mix with the remaining butter, and pour into the pots.

Veal Cake.

303.—Into a small pan mug slice a little of eight eggs boiled hard, add some finely-chopped parsley, and layers of uncooked veal and ham and eggs until the pan is full, season with white pepper and salt, pour in enough water to cover the meat, and one ounce of butter, tie over with a bladder and bake an hour, then press with a spoon and let it stand until cold, then put it into a mould, and it will turn out beautifully, or it may be cooked in an earthenware mould.

Savoury Cake.

304.—Take the best end of a leg of veal cut thin, and the same quantity of ham, boil six eggs hard, and have some parsley chopped fine, and white pepper and salt mixed, put all these in layers till the mould is full, tie a paper over and bake one hour, when cold turn it out, and garnish with savoury jelly.

Savoury Jelly.

305.—Take four pounds of leg of beef, a little ham, some carrots sliced, two onions, a bunch of sweet herbs, pepper, salt, and mace, put into the stock pot with two quarts of water, when it boils, carefully skim it, then let it boil twelve hours very slow, then strain through a fine sieve or tammy cloth, when cold put it in a stewpan with four whites of eggs, make it clear with boiling, and run it through a jelly bag.

Potted Head.

306.—Boil a sheep's head and feet until they are tender; when cold, cut them into small pieces, boil down the liquor they were boiled in till reduced to one pint, add pepper, salt, nutmeg and mace pounded, simmer all together for a few minutes, dish it in small shapes, and keep it in a cool place. This is an excellent thing for breakfast.

PUDDINGS.

307.—In boiled puddings be very careful that the pudding cloth is kept very clean: before using, it should be rinsed in hot water and floured. Always fill the pudding basin or mould, except with a bread pudding, which requires room to swell. When the water is boiling put the pudding in, and never allow it to stop boiling. Baked puddings to be turned out should have the mould or dish they are made in well buttered. Always beat the eggs in a separate basin before adding them to the other ingredients.

Sago, tapioca, semolina, etc., should always soak some time in cold water before being made into puddings.

Plum Pudding.

308.—Half a pound of raisins stoned and chopped, the same weight of currants, three quarters of a pound of beef suet chopped, quarter of a pound of grated bread crumbs, two ounces of candied lemon and orange peel shred fine, a nutmeg grated, a saltspoonful of ground ginger, four ounces of moist sugar, a pinch of salt; mix these ingredients with eight eggs well beaten, and a wineglassful of brandy, butter a mould or basin, fill with the mixture, and boil four hours. Serve with brandy sauce.

Lemon Pudding.

309.—Six ounces of butter, six ounces of loaf

sugar pounded, six eggs, leaving out four whites, the juice of two lemons, and the rind grated, put a puff paste round the dish, and bake three quarters of an hour.

Another Lemon Pudding.

310.—Half a pound of bread crumbs, quarter of a pound of suet chopped fine, the rind of two lemons grated, and the juice of one, four ounces of loaf sugar pounded, mix with two eggs well beaten, and boil one hour.

Lemon Dumplings.

311.—Four ounces of bread crumbs, ditto of chopped suet, and pounded loaf sugar, one lemon, and the rind grated, mix with one egg, make into dumplings, and boil twenty minutes. Serve with wine sauce.

Marlborough Pudding.

312.—Line the tart dish with puff paste, cover the bottom with preserves, mix together a quarter of a pound of loaf sugar, and the same quantity of butter, beat up five eggs, leaving out two whites, pour the butter and sugar on the eggs, beating them all the time, then pour it on your dish, bake three quarters of an hour.

Kentish Pudding.

313.—Boil half a pound of rice in a cloth till tender, boil six apples, pared and cored as if for sauce, mix the apple pulp and the rice together, with four ounces of butter, the same of sugar, and two eggs.

An excellent Apple Pudding.

314.—Take a pint of apple pulp, when boiled add to it, whilst warm, three ounces of sugar sifted, three ounces of butter, the juice of one lemon and one orange; when cold, stir in the yolks of six eggs, line a dish with paste, and bake. Green gooseberries scalded and put through a sieve make an excellent pudding, used instead of the apples.

An Orange Pudding.

315.—Take two large oranges, pare them, boil the peels in water until they are tender, then beat them in a mortar, with the meat of the oranges taken clean from the white film, add to it the yolk of one egg, a little loaf sugar, a little rose water, the juice of a lemon, and four ounces of butter melted to a cream, line a dish with paste, and bake it.

Victoria Pudding.

316.—Line a baking dish with puff paste, put a layer of orange marmalade at the bottom, take three ounces of lump sugar, four eggs, leaving out one white, three ounces of butter, mix well together, lay on the marmalade, and bake one hour, beat the white of one egg to a very light froth, put it on the top of the pudding, set it a few minutes in the oven to harden. An excellent pudding, and very good cold.

Nottingham Pudding.

317.—Peel six good apples, take out the core, but leave the apples whole, fill up the vacancy with sugar, place them in a pie dish, and pour over them a nice light batter, prepared as for batter pudding, bake one hour.

Batter Pudding.

318.—Six ounces of flour, a pinch of salt, and three eggs, beat up well, add milk by degrees until the consistence of cream and quite smooth, bake three quarters of an hour, or boil two hours.

My Pudding.

319.—Beat up three eggs, and gradually add to them a quarter of a pint of new milk, stir well together, with two ounces of moist sugar and a little nutmeg, add by degrees four ounces of flour, mix all to a smooth batter, by degrees stir in seven ounces of very finely-chopped suet, and three ounces of bread crumbs, mix all well together, butter a mould, put the pudding in, and boil it three hours.

Rice Pudding.

320.—Boil half a pound of rice and a pinch of salt in water until tender, drain it dry, mix with it three eggs well beaten, half a pint of new milk, four ounces of beef suet chopped fine, three quarters of a pound of currants, one spoonful of brandy, one of chopped lemon peel, when well mixed fill the dish, and bake in a moderate oven.

Almond Pudding.

321.—Half a pound of sweet almonds, blanch them, beat them in a mortar, with one large spoonful of orange flower water and one of brandy, beat four eggs, and add to the pudding with four ounces of loaf sugar pounded fine, and two ounces of butter, mix all well together, put puff paste in the dish, and bake three quarters of an hour in a quick oven.

An excellent Plain Rice Pudding.

322.—Put four tablespoonsful of rice in a baking dish, with a little sugar and nutmeg, add a pint of milk and a lump of butter, and bake in a slow oven.

Ground Rice Pudding.

323.—Boil four ounces of ground rice in water until soft, beat up the yolks of four eggs, and put to them a pint of cream, four ounces of sugar, and the same quantity of butter, mix all well together, and bake in a moderate oven.

Arrowroot Pudding.

324.—Dissolve two tablespoonsful of arrowroot and two of loaf sugar in a little cold milk, boil a pint of good milk or cream and pour it on the mixture, stirring it quickly all the time, put in two ounces of fresh butter, and beat up the whole well, beat three eggs with one ounce and a half of loaf sugar, and pour it on the arrowroot when it is cool, then put it into a dish lined with paste, and bake it in a moderate oven.

Tapioca Pudding.

325.—Boil four ounces of tapioca in milk until soft, when cool, put to it four ounces of butter, two ounces of lump sugar, the rind of half a lemon grated, and a little wine or brandy, beat four eggs, and mix well together, bake in a moderate oven.

A Good Pudding.

326.—The inside of a French roll soaked in half a pint of milk, the peel of two oranges grated, a little nutmeg grated, half an ounce of sugar, beat up with three eggs, and half a pint of milk, mix the whole well, and put it into a basin well buttered and stuck with a few raisins stoned; put the mould or basin half way up in boiling water, cover it close, and boil one hour. Serve with wine sauce.

Apple Plum Pudding.

327.—Six ounces of bread crumbs, six ounces of currants, ditto of apples, ditto of sugar, four eggs, two spoonsful of cream, a little brandy and nutmeg, boil it four hours.

Baked Apple Pudding.

328.—One pound of apple pulp, three ounces of fine sugar, six eggs, the peel of a large lemon grated, line a baking dish with paste, put in the mixture, and bake.

Transparent Pudding.

329.—Beat eight eggs very well, put them into a stewpan, with half a pound of loaf sugar sifted, the same quantity of butter, and a little grated nutmeg, set it on the fire, and keep stirring it until it thickens, then set it in a basin to cool, put a paste round the edge of the dish, pour in the pudding, and bake in a moderate oven.

Cold Pudding.

330.—Take one pint of cream, half an ounce of bitter, and the same quantity of sweet almonds

pounded very fine, the rind of two lemons grated, mix all these together, and add loaf sugar powdered, to your taste, boil five minutes, strain through a sieve, beat the yolks of ten eggs, mix all together, pour it into a buttered mould, set it in a pan of boiling water in the oven, and let it stand until stiff, and when quite cold turn it out.

College Puddings.

331.—One egg to each teacup, weigh the eggs whole, put the same weight of sugar, butter, and flour, and a small bit of earbonate of soda, mix well together, bake in teacups or very small tins about forty minutes. Serve with wine sauee.

Sago Pudding.

332.—Boil two spoonsful of sago in a pint of milk, lemon peel, nutmeg, and sugar to your taste, beat up three eggs, and mix well, add a bit of butter, and bake slowly.

Buttered Rice Pudding.

333.—Put a quarter of a pound of rice, one pint of milk, and one ounce of butter, into a pan, let it boil until quite soft and thiek, then add sugar and spice to your taste, put it into a buttered mould, and turn it out.

Herb Pudding.

334.—Steep a small tcaeupful of rice, then boil a handful of spinach, a handful of beets, one of parsley, three large onions, three sage leaves, a little thyme, marjoram, and winter savoury, chop the whole when boiled soft, mix them with the rice, five ounces of beef suet, chopped fine, one egg, pepper and salt to your taste, put it in a mould, and boil it two hours.

Shrimp Pudding.

335.—Take some spinach, which boil and strain dry, chop it very fine, then add six eggs, half a pound of butter, two tablespoonsful of flour, and one quart

of shrimps, season with pepper, salt, cayenne, and mace, mix well together, put it in a basin, tie it up and boil it three quarters of an hour, make a good beef gravy a little thickened to pour over it.

Excellent Baked Custards.

336.—Boil one quart of cream, then sweeten it with loaf sugar pounded, beat the yolks of eight eggs with two spoonsful of orange flower water, stir in the cream, strain through a fine sieve, fill your cup or crust, and bake them with care.

Jam Roller.

337.—Make a nice beef-suet crust, roll it out, spread on it any kind of preserve, roll it up, tie it in a cloth, and boil two hours.

Potato Pudding.

338.—Take one quart of potatoes, peel and mash them very fine, and rub them through a sieve, take half a pound of fresh butter, which melt, add to it a glass of sack or brandy, and half a pound of sugar, mix well together, beat six eggs and add by degrees, put a paste round the dish and bake.

Semolina Pudding.

339.—Boil two ounces and a half of semolina in a pint of milk till as thick as custard, stir it whilst on the fire, when cool, add two eggs well beaten, an ounce and a half of lump sugar powdered, the rind of half a lemon grated, and a bit of butter the size of a walnut, line a dish with paste, and bake.

Apple Charlotte.

340.—Take fifteen fine apples, peel and cut them in quarters, take out the core, mince them fine, put them into a stewpan with four ounces of sifted sugar, a little cinnamon and grated lemon peel, and a little water, stir without breaking, when done and brown stir in the size of an egg of butter, take out the spice

and lemon peel, take an earthenware mould and cut some slices of bread about the size of two fingers, and long enough to reach from the centre of the mould to the edge, steep them in melted butter, put them in the mould like a fan brought round, fill up the mould with the apple marmalade, finish by covering with slips of bread buttered, set it in the oven, take care it does not burn, when done turn it out on a dish.

Pancakes.

341.—Put into a large bowl, two spoonfuls of flour, three yolks, and two entire eggs, a pinch of salt, and a little orange flower water, add half a pint of milk, mix all well, take a small clean fryingpan, grease it with butter rolled in a bit of paper, pour in half a teacupful of batter, when done one side, toss it over in the pan, then lay on a dish, serve with a lemon on a plate, and powdered sugar.

Cream Pancakes.

342.—Take a pint of cream, boil it and pour it upon a quarter of a pound of butter, stir till nearly cold, beat six eggs, leaving out two whites, beat them with a spoonful of flour, mix all together, let it stand one hour before frying, fry them very thin.

Orange Fritters.

343.—Take the rind off two oranges, take away all the white skin, cut the oranges in slices crosswise, take out the pips, have ready a nice batter as for pancakes, dip each slice of orange in batter and fry them, serve with powdered sugar over.

Apple Fritters.

344.—Beat up the yolks of six eggs, and the whites of three, strain them, add a pint of milk, a pinch of salt and ginger, half a nutmeg grated, and a glass of brandy, mix with flour into a batter the consistence of good cream, pare the apples and slice them, dip each slice in the batter, and fry over a quick fire.

Mincemeat Fritters.

345.—Mix half a pound of mincemeat with two ounces of fine bread crumbs, two eggs well beaten, and the juice of half a lemon ; mix well, then drop the mixture a spoonful each time into a clean fryingpan containing fresh boiling lard ; turn the fritters, fry seven or eight minutes. Serve very hot on a napkin.

Venice Fritters.

346.—Boil three ounces of whole rice slowly in milk until tender and dry, add two ounces of fine sugar, one of butter, a pinch of salt, and the grated rind of a small lemon ; when cool mix with it three ounces of currants, four of apples finely chopped, a teaspoonful of flour, and three well-beaten eggs. Drop the mixture in small fritters, fry them in butter, when firm on one side turn to the other, fry about eight minutes, drain them, and serve with sifted sugar over.

Marrow Pudding.

347.—Half a pound of beef marrow finely-chopped, three ounces of currants washed and dried, four ounces of candied peel sliced fine, a little nutmeg grated, one tablespoonful of brandy, and half a pound of Naples biscuits ; mix with these a quart of new milk boiled with lemon peel, let it cool, add the yolks of eight eggs and five whites, bake with a puff paste round the dish.

Gooseberry Pudding.

348.—Line a pudding basin with a crust of beef suet chopped fine, fill with green gooseberries picked, add sugar to your taste, put on a lid of crust, tie it in a cloth, and boil it two hours. Any other fruit pudding is made in the same manner : damson, currant, cherry, raspberry, etc.

Vermicelli Pudding.

349.—Boil four ounces of vermicelli in a pint of new milk, with a little lemon peel, add four ounces

of butter, a teacupful of cream, and four ounces of sugar, mix with four eggs well beaten, and bake in a moderate oven.

Yorkshire Pudding.

350.—Mix into a smooth batter a pint of milk, three tablespoonsful of flour, three eggs, and a teaspoonful of salt; put this into a small buttered tin drippingpan, put it under either beef or mutton roasting, when the upper side is brown, turn the pudding for the other side to brown, serve in a separate dish with roast meat.

Cabinet Pudding.

351.—Ten penny sponge cakes, six ounces of raisins, six yolks of eggs, and the whites of four, beat up the eggs with a little nutmeg and sugar, butter a mould, stick the raisins about the mould, lay the sponge cakes close to the raisins, then fill up the mould with the custard, tie a cloth over the mould, set it in a little boiling water in the bottom of the saucepan, shut the lid down close, and boil half an hour.

Eve's Pudding.

352.—Three quarters of a pound of bread crumbs mixed with the same quantity of finely-chopped beef suet, the same of apples pared and chopped, and of dried currants, mix with three ounces of sugar, four eggs, and the rind of a lemon grated, butter a mould, put in the mixture, and boil it three hours.

Friar's Omelet.

353.—Boil twelve apples as for sauce, put to them four ounces of butter and the same of sifted sugar, when cold add four eggs well beaten, cover the bottom of a baking dish with crumbs of bread, then put in the apple mixture, finish with a layer of bread crumbs, when baked turn out the pudding, and sift loaf sugar over the top.

Carrot Pudding.

354.—Take three quarters of a pound of carrots grated, half a pound of suet chopped, half a pound of flour, four ounces of raisins, the same of currants, the same of Lisbon sugar, beat up six eggs in half a pint of milk, with which mix these ingredients; butter a mould or basin, fill it, and boil one hour.

Sippet Pudding.

355.—Cut a penny loaf in thin slices, put a layer so cut in the bottom of a baking dish, then strew over it a layer of marrow or beef suet finely-chopped, and a few currants, and so continue until the dish is full, let the marrow and currants be on the top; beat up four eggs and mix them with a quart of cream, a quarter of a pound of sugar, and a nutmeg grated, pour it on your dish, and bake in a moderate oven.

Italian Pudding.

356.—Line a baking dish with paste, take a pint of cream, and slice into it a light roll, butter the bottom of the dish, slice into it twelve pippins, over which strew some sugar and lemon peel grated; pour over the apples half a pint of red wine, then put in ten eggs well beaten mixed with the cream and bread, and bake in a moderate oven.

Millet Pudding.

357.—Wash three table-spoonful of the seed, put it into a dish with paste round the edges, add two ounces of fresh butter, one ounce of sugar, half the rind of a lemon grated, and a little grated nutmeg, add two eggs well beaten, and bake in a moderate oven.

Suet Pudding.

358.—Chop fine one pound of beef suet, the same weight of flour, a pinch of salt, mix with milk, put it in a buttered basin, and boil it four hours. If liked put two eggs well beater.

An excellent Pudding.

359.—Take a pint of cream, set it on the fire with half a stick of cinnamon, when it boils take it off the fire, stir it till cool, take the yolks of seven eggs, beat them with a pinch of salt, two ounces of sugar, and a little nutmeg grated; when the cream is cool pour the eggs into it, butter a baking dish, lay a slice of fine white bread in the bottom, lay two ounces of raisins stoned, slice some candied peel, which lay with the raisins and two ounces of finely-chopped beef marrow on the bread, fill up the dish with alternate layers, pour over the cream and eggs, and bake in a moderate oven.

Little fried Puddings.

360.—Take one quart of fine flour and a pint of milk, the yolks of five eggs, leave out two whites, beat them very well, then put them in the milk, stir it until smooth, stir in a quarter of a pound of bread crumbs, the same of beef suet, the same of currants, a little grated nutmeg and sugar; fry in boiling lard about the size of fritters.

New College Pudding.

361.—Half a pound of currants washed and picked, the same of finely-chopped beef suet, the same of grated bread, three ounces of sugar, a little nutmeg, cinnamon, and salt; mix all well together with the yolks of two eggs, the white of one, and a glass of brandy, make them in small shapes, dip in bread crumbs, and fry of a nice brown.

Pudding à la Rachel.

362.—One pound of bread crumbs, one pound of good baking apples chopped fine, one pound of beef suet finely-chopped, one pound of dried currants, washed and picked, half a nutmeg grated, the rind and juice of two lemons, the rind to be grated; mix all well together; put in a pudding mould and boil three hours. Serve with wine sauce. Half the above quantities are sufficient for a small pudding.

Albert Puddings.

363.—Three ounces of ground rice, two of sweet almonds blanched; mix the rice very smooth in a little cold milk, then boil it until tender in a little milk; beat the almonds very smooth in a mortar; then mix them with the rice, two eggs, sugar to your taste, and a small pat of butter; line four teacups with very thin paste, then put in your pudding and bake not quite half an hour in a moderate oven. When done turn them out on your dish.

Pudding à la Mode.

364.—Take six good-sized baking apples, peel and core them, cut them in quarters, boil in a very little water, until tender, mash them to a pulp; add the grated rind and juice of a lemon; beat up the yolks of four and the whites of two eggs; add two penny sponge cakes soaked in raisin wine, six ounces of butter warmed; mix all well together, line a mould or pudding basin with puff paste, put in your mixture, cover with a lid of paste; bake one hour; turn out the pudding.

PASTRY.

365.—Only experience enables people to make really good paste, though much may be done by extreme care in its composition. All paste should be wetted as little as possible, very cold water should be used, and, if convenient, in the summer iced. Good salt butter, or fine fresh, is the best material for making paste. Always use fine dry flour for pastry, and take great care that the oven is the proper heat for baking.

Puff Paste.

366.—One pound of flour, one pound of butter, the juice of half a lemon, and a pinch of salt, mix the flour, lemon juice, and salt, into a paste with cold

water, roll it out, have the butter the same consistence as the paste, roll the paste out thin, lay the butter all over, fold over the paste at each end, roll it out, fold again, and roll about five or six times, double it over, and set it in a cool place for use.

Light Paste for Fruit Tarts.

367.—Beat the white of one egg to a strong froth, mix with it as much water as will make three quarters of a pound of flour into a stiff paste, roll it very thin, and spread on it five ounces of butter.

Another Tart Paste.

368.—Three ounces of butter, six ounces of flour, one tablespoonful of powdered sugar, mix these together into a flexible paste, and bake it in a slow oven.

To make Sweet Paste for Puffs.

369.—Half a pound of flour, half a pound of butter, two ounces of sifted loaf sugar, one egg well beaten, and a spoonful of cream; rub together the butter, sugar, and flour, mix it with the egg and cream, and roll it out thin for use.

To make Sugar Paste.

370.—One pound of flour, half ditto of butter, and half a pound of sugar finely sifted, make these into a stiff paste with as little water as possible, beat the white of an egg very well, when the paste is rolled and laid on your mould, take a feather and lay the egg froth thick over, and powder it with sifted sugar, bake in a quick oven, and take it off the mould whilst it is hot.

A very light Paste.

371.—Sift half a pound of the finest flour, rub into it a quarter of a pound of butter, mix with cold water, roll it out, lay on another quarter of a pound of butter, fold the paste, roll it out, and set it in a cold place for use.

Lemon Cheesecakes.

372.—One pound of sugar broken as for tea, six eggs, leaving out two whites, the juice of three lemons, and the rind of two grated, quarter of a pound of butter, put all into a pan, and stir gently over a slow fire until it becomes thick and looks like honey, pour it into jars and tie a bladder over; when to be used line small pattypans with puff paste, put the lemon mixture in, and bake.

Lemon Puffs.

373.—Take the whites of three eggs and beat them to a strong froth, add the juice of one fine lemon, and the grated rind of two, and as much sifted sugar as will make it very stiff, to be made into little puffs, and dropped on buttered paper, to be baked in a very slow oven.

Almond Cheesecakes.

374.—Blanch a quarter of a pound of Jordan almonds and beat them in a marble mortar, with a little rose water, take one pint of cream and boil it with a stick of cinnamon and a little mace, take out the spice, and when nearly cold add the almonds, with three eggs well beaten, three ounces of loaf sugar pounded, quarter of a pound of butter, the same quantity of currants, and one spoonful of white wine, line small tins with paste, and fill with the mixture.

Lemon Mince Pies.

375.—Squeeze the juico from a large lemon, boil the rind until tender enough to beat up with a spoon, add three large apples finely chopped, four ounces of suet chopped fine, half a pound of currants, and four ounces of sugar, add the juice of the lemon, and a little candied peel, line pattypans with puff paste, put in the mincemeat, cover with a lid, and bake in a quick oven.

Orange Cheesecakes.

376.—Take four oranges, grate the peel of two, put the grated peel and the pulp and juice into a mortar, with eight eggs, leaving out four whites, quarter of a pound of butter, and two ounces of loaf sugar; beat all together, mix in the juice of one lemon, bake in puff paste.

Mincemeat.

377.—One pound of currants, the same quantity of beef suet chopped, chopped raisins and sugar, the juice of a lemon, and the rind grated, one nutmeg grated, and the weight of it of cloves pounded, a pinch of salt, ditto pounded ginger, four ounces candied lemon and orange peel, two glasses of brandy.

Mincemeat, No. 2.

378.—Two pounds of raisins stoned, two pounds of currants, four pounds of apples chopped, two pounds of sugar, two pounds of suet, the juice of two lemons and the rind of one chopped, four ounces of mixed spice, two glasses of brandy, two ounces of citron shred fine, and two ounces of candied lemon peel.

Mincemeat as made at Clovelly Court, Devon.

379.—Two pounds of raisins, two pounds of currants, stoned and picked, four pounds of finely-chopped beef suet, one pound and a quarter of the best part of a fresh tongue boiled, one pound of sugar, three nutmegs, half an ounce of mace, and the same quantity of cloves, the juice, pulp, and peel of six lemons, four ounces of candied lemon peel, ditto orange peel, mix all very well together; have ready a clean stone jar, put in your mincemeat, stir it well, and put to it by degrees a bottle of brandy and a quart of mountain, tie a bladder over the jar, and keep it in a dry, cool place.

For making the pie, line the patty-pans with puff paste, wet the edges, put in the mincemeat, roll out the paste, cover the pie, and bake in a quick oven.

Austrian Puffs.

380.—Two ounces of almonds pounded, the same of sugar sifted, and butter warmed, two meatspoonsful of flour, half a pint of cream, the yolks of two eggs, a little orange flower water; beat all together, butter small pattypans, fill them half full, and bake thirty minutes in a slow oven.

Regent's Pastry.

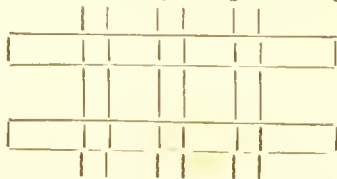
381.—Half a pound of almonds ground very fine, two ounces of pounded loaf sugar, six drops of essence of ratafia, mix this into a paste with white of egg, make another paste with sugar, flour, and butter, mixed with white of eggs, roll it out thin, lay it on the almond paste, cut them together in shapes, brush them over with eggs, sprinkle chopped almonds over them, and bake them upon buttered paper, ornament the pastry with jam when you take it out of the oven.

Jam Puffs.

382.—Take some puff paste, cut it in square pieces the thickness of a penny-piece, put in the centre a bit of jam or sweetmeat, double one side over the other, pressing the edges and keeping the middle in a round lump, egg over the top, glaze and bake.

A pretty Dish of Pastry.

383.—Roll out some puff paste rather thin, with a sharp knife cut it in strips about two inches wide and seven or eight long, butter a baking tin plate, lay the pastry on, bake of a nice yellow colour, when cool lay on one strip of paste a little orange marmalade, or any sweetmeat you fancy, then put another finger of paste on the top, lay them in a flat dish as above.



Killarney Puffs.

384.—Pound four ounces of sweet and one ounce of bitter almonds, four ounces of loaf sugar pounded, the whites of two eggs beaten to a froth ; mix altogether. Put the puffs in pattypans lined with puff paste ; sift powdered sugar over and bake them a light brown.

An open Apple Tart.

385.—Peel some good baking apples, scald them with a very little water until soft ; mash them smooth when tender ; add two ounces of butter, a teacupful of cream, the rind of a lemon grated, and the juice ; add sugar to your taste ; line a flat dish (ornamental tin ones are the best) with puff paste, put in the apple mixture ; add some pretty cross bars of paste over your tart. Bake half an hour.

Royal Puffs.

386.—Two spoonsful of flour mixed with half a pint of cream, a handful of finely-powdered almonds, three spoonsful of orange flower water, four eggs, leaving out two whites, two spoonsful of loaf sugar pounded, beat all well together, and bake in buttered pans.

Lemon Tart.

387.—The grated rind of three lemons, the yolks of twelve eggs and the whites of six, beat them well, add the juice of the lemons, three quarters of a pound of butter melted, and the same quantity of pounded loaf sugar ; mix all well together, line your dish with puff paste, bake three quarters of an hour.

SWEET DISHES.

Lemon Solid.

388.—Grate the rind of a large lemon into a deep dish, squeeze the juice to it with a little loaf sugar, pour over it without stirring it, one pint of boiling cream, whip a little cream to a froth, and lay over it.

French Cream.

389.—One large lemon peeled very thin, one teaspoonful of flour, two meatspoonsful of sugar mixed together, the thin rind of the lemon to be boiled in a pint of cream poured on the rest boiling, when cool and after stirring it all the time, pour it over a dozen macaroons.

Orange Cream.

390.—Peel very thin the rind of three common and one Seville orange, boil the peel till tender, beat it in a mortar to a fine paste, add to it two table-spoonsful of brandy, the yolks of four eggs, and sugar to your taste, beat all well together, by degrees stir in a pint of boiling cream, beat it until cold, and pour it into glasses.

Lemon Cream.

391.—Take five lemons, pare them thin, steep them all night in cold water, a teacupful with the juice of the lemons, strain through a jelly bag or lawn sieve into an enamel-lined saucepan, beat the whites of six eggs, add ten ounces of loaf sugar pounded, set all over a slow fire, stir one way, take off the scum, when quite hot and *before* boiling take it off and pour it into glasses.

Snow Cheese.

392.—One pint of thick cream, the juice of two lemons and the rind rubbed off on sugar, a glass of Madeira, and sugar to your taste, whisk this to a strong froth and then put into a sieve any form you like, let it drain the night before you want it.

Dutch Flummery.

393.—To one ounce of isinglass put three parts of a gill of cold water, let it simmer till dissolved, strain it through muslin, add one gill and a half of sherry, white sugar to your taste, the yolks of six eggs well beat, the juice of two lemons and the rind of one, put altogether into a pan, and stir it over a

slow fire till just upon boiling, taking care it does not boil, strain it through muslin into a mould.

Golden Jelly.

394.—Make the jelly the same as Receipt 401, or, if you prefer it, with gelatine; when the jelly is strained and warm, put to it a gold leaf cut into small pieces in a glass of pale brandy, taking care that the gold leaf is well diffused over the jelly in the mould.

A simple Method of making Ice Cream.

395.—Procure two pewter basins, one a good deal larger than the other, the smaller one must have a cover; put your cream in it with raspberry or strawberry juice, or what you like best to give a flavour and colour; sweeten it to your taste; cover it close and set it in the larger basin, fill the latter with ice and a handful of salt; let the basin containing the cream stand in the ice three quarters of an hour; then uncover it, stir the cream well together, cover it close again and let it stand half an hour longer; after that turn it into your plates.

Orange Jelly.

396.—Grate the rinds of four oranges and two lemons, squeeze the juice of eight oranges and four lemons, put the rind to the juice, then boil a pound of loaf sugar and a pint of water to a syrup, put it into a bowl, and when cold add to it the juice, boil an ounce and a half of isinglass in a pint of water, and when dissolved stir it till cool, then mix the syrup and juice with it, and strain it through a jelly bag into moulds.

Apple Jelly.

397.—Take twenty or thirty acid apples (the Ribstone pippin is very good), wipe them with a cloth, do not peel them, but grate them and take out the core, put them into a bowl with enough water to cover them, let them stand an hour, then put them into a pan with the rinds of two lemons, let them boil

to a pulp, strain it through a jelly bag, to every pint of liquor add three quarters of a pound of loaf sugar, boil it to a jelly-like consistence, and pour into moulds.

Beau Villiers' Receipt for Blancmange.

398.—Take two calves' feet, cleave them in two, take out the large bones, strip and blanch them, put them in a pan with three quarts of water, boil and skim them, leave them to cool, take off the fat, pass the stock through a sieve or cloth, pound a quarter of a pound of sweet almonds and two bitter in a mortar, put in a stewpan six ounces of loaf sugar, a very little water, half the rind of a lemon, and a pinch of coriander seed; leave all to infuse half an hour, take out the coriander and lemon, mix the sugar with the almonds, put them several times through a lawn or muslin sieve, add to them as much stock as you require, which ought to be very delicate, try a little out of the pan to get cool, if sufficiently firm then pour it into your moulds.

Blancmange and any jellies may be made from fish stocks, hartshorn shavings, the feet of poultry, etc.

Blancmange, another.

399.—To one quart of new milk put one ounce of isinglass, four ounces of loaf sugar, the peel of half a lemon, and a bay leaf, simmer over a slow fire until the isinglass is dissolved, pass it through muslin into a mould.

Jaunemange.

400.—Pour a pint of boiling water on one ounce and a half of isinglass, the next day add one pint of sweet wine, the juice and peel of a large lemon, the yolks of seven eggs well beaten, sweeten to your taste with loaf sugar, mix all together, give it one boil up stirring it frequently, strain through a fine sieve into moulds.

Calves' Feet Jelly.

401.—Two calves' feet, the juice of six lemons, two glasses of sherry, and the whites of eight eggs,

wash the feet well, after scalding, take out the long bone and the fat between the joints, put the feet in a pan on the fire with two gallons of water, boil them until the liquor will jelly, strain it ; when cool cut the sediment from the bottom then put the whites of eggs, wine, lemon juice, etc., to the stock, set it on the fire, whisk gently until it boils, simmer gently twenty minutes, pass it through the jelly bag, returning the first running into the bag.

Rice Blancmange.

402.—Put a teacupful of whole rice into half a pint of water, put it on the fire, when swollen and stiff, add one pint of good milk or thin cream, boil it till quite stiff and the rice tender, stir it to prevent burning, add sugar, lemon peel, and spice, to your taste, dip a mould in cold water, empty it without drying, put in the rice, when cold it will easily turn out.

Gateau de Pomme.

403.—One pound of apples peeled, cored, and quartered, half a pound of loaf sugar, add one pint of water to clarify the sugar, the peel of a lemon grated, and if the apples are not acid, the juice, boil it until quite stiff, put it into a mould, and when cold turn it out.

Italian Cream.

404.—Whisk one pint of thick cream, the outer rind of one lemon rubbed on sugar, and the juice, when well whisked, add more sugar to your taste, put to this one ounce of isinglass, dissolved in a quarter of a pint of boiling water, strain it through a lawn sieve, mix all together, and add a little noyau, fill your mould ; when cold, turn it out.

Swiss Cream.

405.—Sweeten one pint of cream to your taste, add to it the thin rind of a lemon, set over a slow fire till it boils, then add to it the juice of a lemon mixed

with a little flour, let it boil a few minutes, then strain through a sieve, cut a sponge cake in slices, lay it in your dish, pouring some custard between each layer of cake; when cold beat up the whites of four eggs to a strong froth, with a little loaf sugar and lay on the top.

Hartshorn Jelly.

406.—Four ounces of hartshorn shavings, one ounce of ivory ditto, half an ounce of isinglass, put to these two quarts of water, when reduced in boiling to one quart, add the whites of five eggs well beaten, half a pound of loaf sugar, half a pint of sherry, and the juice of three lemons, boil it fifteen minutes, strain through a jelly bag into glasses or moulds.

Lemon Sponge.

407.—Boil one ounce of isinglass in three half pints of water, add to this lemon peel, juice, and sugar to your taste, whisk it until cold and stiff, and put it into a mould.

Mock Ice.

408.—To one quart of cream put as much raspberry jam as will make it a good colour, whisk it well, have ready three quarters of an ounce of isinglass dissolved in a little water, when milk-warm stir it into the cream, and pour it into moulds or glasses; set it in a cold place until next day.

Kentish Custard.

409.—Put in the bottom of a glass dish six penny sponge cakes, pour over them as much raisin wine or sherry as they will completely absorb, put on the top of each a little apricot, strawberry, or raspberry jam, then pour round the cake half a pint of thick boiled custard.

Apples in Rice.

410.—Take ten apples, peel them, take out the core, stew them in a little sugar and water till tender, stew four ounces of rice with some lemon peel and

sugar until tender and stiff, take out the lemon peel, put the apples in the centre of the dish and the rice round, and set it in the oven for a little time.

Apples in Apricot Jam.

411.—Take twenty small rennets, core them without breaking them, do not force the apple scoop but half way down, and then try the other end, pare and cut them in slices like halfpennies, cover a dish with apricot jam, then with the apples, and so on till you raise it in a dome in the centre, glaze it with sifted sugar, put it in the oven, and when done wipe the edge of the dish and serve.

A Whipped Syllabub, very good.

412.—Take one quart of cream, boil it, let it stand until cold, peel a lemon thin, steep it two hours in a pint of white wine, add the juice of a lemon and loaf sugar until it is very sweet, put altogether into a bowl, and whisk it all one way until it is thick, fill your glass, and keep it one day before using; it will keep three days.

Trifle.

413.—Trifle should be made ten or twelve hours before it is required, cut a stale sponge cake in slices, lay them at the bottom of a dish, lay a layer of marmalade or strawberry or raspberry jam, then a layer of macaroons, and then sponge cake, pour over them half a pint of wine and one glass of brandy, when absorbed by the cakes, pour over some rich custard, whisk one pint of cream with a little lemon juice and sugar to a strong froth, and put on the top.

Custard.

414.—Boil a pint of new milk with a little lemon peel, a bay leaf, and six lumps of loaf sugar, let it cease boiling, and then add the yolks of four eggs well beaten, stir whilst on the fire, let it simmer until it thickens.

Custard, No. 2.

415.—Boil one quart of cream, when a little cool sweeten it with powdered loaf sugar, add two spoonful of orange flower water, set on a stove; when you have added the yolks of six eggs well beaten, simmer gently until it thickens.

Tipsy Cake.

416.—Pour over six penny sponge cakes as much brandy as they will absorb, stick them with almonds blanched and cut, put them in a pyramid on the dish, put a little preserve on each cake, and pour a custard round.

Gooseberry Fool.

417.—Put a quart of green gooseberries in the oven to scald, then rub them through a sieve, when cold sweeten them with good moist sugar, and stir in cream until the consistence of thick cream. Rhubarb fool is made exactly in the same manner.

Stewed Pears.

418.—Peel those of the large baking kind, as you peel them throw them into water to preserve the colour, put them pretty close into a stewpan, barely cover them with water, put loaf sugar to your taste, some lemon peel, a few cloves, and a teacupful of port wine, cover close, and stew gently three or four hours; when done, take them out and strain the liquor to them. Serve when cold.

Stewed Apples.

419.—Take three large apples of a good baking sort, peel them, halve them, and take out the cores, to three apples take half a pint of spring water, two ounces of pounded loaf sugar, and some lemon peel in thin strips about two inches long; stew the apples very gently till you can pierce them with a straw, take out the apples, strain the liquor over, and put the lemon peel on the top of each apple.

Strawberry, or Raspberry Cream.

420.—Put a quart of either fruit in the oven to scald, then rub it through a sieve, when cool sweeten it to your taste, and mix with it a pint of cream, you can whip a little cream or not to lay on the top.

Stone Cream.

421.—Soak half an ounce of isinglass in water, then boil it, sweetened to your taste in a pint of cream, boil it, when getting cool lay apricot or raspberry jam in the bottom of a dish, and pour it over.

Cake Trifle.

422.—Cut a ground rice cake baked in a mould about two inches from the edge with a sharp knife, taking care not to cut the bottom, put in some raspberry jam, pour over a thick custard, and finish with whipped cream.

Colourings for Jellies, Ices, or Cakes.

423.—For red, boil fifteen grains of cochineal in fine powder, with a drachm and half of cream of tartar, in half a pint of water, add, when boiling, a bit of alum the size of a hazel nut.

For white, either cream, or almonds very finely pounded.

For yellow, either yolks of eggs or a bit of steeped saffron.

For green, pounded spinach or beet leaves boiled in a little water.

CAKES, BUNS, BISCUITS, ETC.

Cakes can never be light unless all the ingredients are heated before mixing them to about the same degree of temperature, the lightness of cakes also chiefly depends upon their being long and well beaten,

the eggs for them should be well beaten, yolks and whites separate, and then strained. Currants must be washed, picked, and dried in a cloth by the fire.

Take great care that your oven is properly heated before baking cakes, it should be heated an hour beforehand, that it may retain an equal body of heat. Cakes or bread mixed with milk are best eaten fresh, as they soon become stale.

Cakes should always be kept in either tin boxes or earthen pans and covers.

Iceing for Cakes.

424.—Beat eight ounces of powdered loaf sugar in a mortar, with four spoonsful of rose water and the whites of two eggs well beaten, whisk it well, when the cake is almost cold dip a feather in the iceing and cover the cake, set it in the oven to harden, but be careful it does not stay till discoloured.

Iceing, No. 2.

425.—Beat two pounds of fine loaf sugar with two ounces of starch, sift it through a gauze sieve, beat the whites of five eggs with a knife on a pewter dish half an hour, add the sugar a little at a time, when all the sugar is in beat it another half hour, lay it on your cake, spread it even with a knife. If laid on directly the cake is taken out of the oven it will be hard by the time the cake is cold.

Almond Iceing.

426.—Beat the whites of three eggs to a strong froth, beat one pound of Jordan almonds very fine with rose water, mix the almonds and eggs lightly together, add one pound of powdered loaf sugar by degrees; when your cake is baked take it from the oven, lay the iceing on, and set in the oven to brown.

Plum Cake.

427.—Four pounds of flour dried and sifted, four pounds of currants washed and picked, one pound

and a half of loaf sugar pounded, six orange, lemon, and citron peels cut thin, mix these all together, then beat ten eggs, melt one pound and a half of butter, and mix it in a pint of cream, when lukewarm add half a pint of fresh yeast, half a pint of raisin wine, and the eggs, strain the liquid to the dry ingredients, beat them very well, add half an ounce of cloves, mace, cinnamon, and nutmeg, butter your pan or hoop, and bake three hours in a quick oven.

Another Plum Cake.

428.—Take eighteen ounces of butter, soften it with your hand until like cream, add one pound of loaf sugar pounded, beat it with the butter twenty minutes, add eight eggs well beaten, beat all well together, add three pounds of currants and one pound of flour, beat all well together as you put it in your cake tin, put a layer of blanched almonds, and dried citron and orange peel, bake about two hours in a moderate oven.

Little Plum Cakes.

429.—Rub half a pound of butter into one pound of fine flour, half a pound of sugar, and a little beaten mace, beat five eggs very well, leave out two whites, add to them three spoonsful of fresh yeast, stir in a quarter of a pint of warm cream, make it up light, just before putting the cakes in the oven work in three quarters of a pound of currants.

Pound Cake.

430.—One pound of flour, one pound of butter, three quarters of a pound of sugar, eight eggs, leaving out four whites, a glass of brandy, and half one of orange flower water, bake one hour and a quarter.

Queen Cakes.

431.—Beat six eggs very well, take their weight in flour, butter, and sugar, one ounce of candied lemon peel, and half a pound of currants, beat the

butter after softening it by the fire very well, then add the sugar, then the flour and currants, beat all well together, butter small tins, nearly fill them, and bake in a quick oven about fifteen minutes.

Seed Cakes.

432.—Soften one pound of butter with your hand, one pound of loaf sugar, eight eggs well beaten, add a little grated lemon peel, quarter of an ounce of carraway seeds, and one pound of flour, beat all well together, and bake in tins in a gentle oven.

Ground Rice Cake.

433.—Take half a pound of ground rice sifted, half a pound of loaf sugar ditto, eight eggs, leaving out three whites, the juice and grated rind of a lemon, beat all well together, without ceasing, half an hour, put it in a buttered tin only half full, bake half an hour in a quick oven.

Sponge Cake.

434.—Twelve eggs, leaving out four whites, beat the whites and yolks separately very well, then mix with them one pound of fine sifted sugar, the rind and juice of one lemon, stir in three quarters of a pound of dried flour, put it into moulds immediately, and then into a quick oven.

Wellington Cake, which will keep long.

435.—Beat twelve ounces of butter well, add one pound of loaf sugar sifted fine, the same quantity of fine flour, and two eggs, with two ounces of bitter and two of sweet almonds well beaten, and grated lemon peel one tablespoonful, drop them on paper, sugar them over, and bake them in a slow oven.

Jumbles.

436.—To one pound of fine flour add three quarters of a pound of loaf sugar pounded, two eggs, and the grated rind of two lemons, mix the butter with

the flour, adding the sugar, lemon peel, and eggs after, mix all into a paste, roll it out, twist into any figures you like, butter sheet tins, lay them on, bake in a slow oven, and take them off the tins as soon as they come from the oven.

Shrewsbury Cakes.

437.—Half a pound of butter, half a pound of loaf sugar sifted, beat them all together, add one pound of flour, work it well, roll it thin, cut in flat cakes, and bake in a slow oven.

Luncheon Cake.

438.—One pound of flour, one pound of currants, six ounces of loaf sugar pounded, two ounces of candied peel shred small, quarter of a pound of butter, half a pint of cream, three eggs well beaten, add the flour last, and then put one drachm of carbonate of soda, mix well, and bake in tins in a quick oven.

Macaroons.

439.—Pound one pound of sweet almonds fine in a mortar, add three whites of eggs, one pound of sugar sifted, mix well together, lay wafer paper on buttered baking tins, drop your cakes on, sift sugar over, and bake in a moderate oven.

Ginger Cakes.

440.—One ounce of ground ginger, one pound of fine flour, three quarters of a pound of moist sugar, half a pound of butter, mix with water into a stiff paste, roll it out thin, cut in round cakes, and bake on tins in a slow oven.

Ratafia Biscuits.

441.—Blanch four ounces of bitter almonds, pound them very fine in a mortar with the whites of four eggs, by degrees mix with sifted loaf sugar to a light paste, drop your cakes with a spoon on wafer paper, and bake them in a quick oven.

Dutch Cake.

442.—Half a pound of flour, two ounces of sugar, two eggs well beaten, one large spoonful of yeast, melt four ounces of butter in three tablespoonsful of new milk, mix all well together, and let it stand to rise, currants or seeds to your fancy.

An Excellent Common Cake.

443.—Six ounces of ground rice, the same quantity of flour, nine eggs, well beaten, half a pound of lump sugar sifted, half an ounce of carraway seeds, beat all well together, and bake one hour in a quick oven.

Lemon Cakes.

444.—Half a pound of loaf sugar beat fine, half a pound of flour, two ounces of butter, and the peel of a lemon grated, make into a paste with two eggs, bake in a moderate oven.

Fine Almond Cakes.

445.—Take one pound of Jordan almonds, blanch them, beat them very fine with a little orange flower water, then take one pound and a quarter of fine sugar, boil it until near a candy, then take two fresh lemons, grate the rinds very thin and add as much juice as will give a sharp taste; drop this on buttered paper and bake in a very slack oven.

Biscuits.

446.—Two pounds of fine flour, half a pound of butter, quarter of a pound of loaf sugar pounded, mix all together, then mix it into a stiff paste with cream, then beat it half an hour in a mortar, make it into thick biscuits in what form you please, bake them in a moderate oven until perfectly dry.

Wafer Biscuits.

447.—One pound of flour, four ounces of sifted sugar, two ounces of butter, mixed with sufficient

milk to form a stiff paste, to be well worked one hour, then rolled out very thin, and baked in a moderate oven

Fairy Biscuits.

448.—Rub two ounces of butter into half a pound of flour, add four ounces of sugar and a few drops of almond flavouring, mix with the white of an egg and a tablespoonful of milk; work well into the paste two ounces of sweet almonds well pounded, rub through a wire sieve; take up pieces the size of a sixpence, bake a few minutes on buttered paper, taking care to keep them quite a pale colour.

Plain Dessert Biscuits.

449.—Put a pat of butter into half a pint of milk until warm and the butter dissolved, beat one egg well, then add to the milk, butter, and egg as much flour as will make a stiff paste, work and beat it well, roll it out thin, and with your cake-cutters cut in round cakes, bake till dry and crisp in a moderate oven.

Gingerbread.

450.—One pound of flour, half a pound of sugar, half a pound of treacle, one ounce of butter, half an ounce of ginger, half an ounce of candied peel, mix well, roll it out thin, cut the size of a small wine glass, and bake in a slow oven.

Gingerbread, excellent.

451.—Three pounds of flour, one pound of moist sugar, one pound of butter rubbed in the flour, two ounces of ground ginger, one nutmeg grated, then take one pound of treacle and a quarter of a pint of cream, make them warm together, work up the mixture stiff, roll it out and make it in thin cakes, bake in a slack oven on tin plates.

Honeycomb Gingerbread.

452.—Half a pound of flour, half a pound of treacle, half a pound of moist sugar, quarter of a pound

of butter, ground ginger to your taste, to be mixed the night before baking it, butter sheet tins and drop a spoonful at a time, and bake in a moderate oven.

Saffron Cake.

453.—One pound of flour mixed with half a pound of currants washed and dried, put half a pound of butter into a saucepan with half a pint of milk, when new-milk warm mix your cake with it, and add one teacupful of fresh yeast, and sufficient saffron soaked in a little warm water to make a bright yellow colour, let it rise before the fire until very light, divide it into small cakes, which put into buttered tins and bake.

Small Currant Cakes.

454.—One pound of flour, half a pound of loaf sugar, half a pound of butter, half a pound of currants, three eggs, leaving out one white, mix all well together, drop them in lumps on buttered tins, and bake in a moderate oven.

Rock Cakes.

455.—One pound of flour, half a pound of butter, half a pound of sugar, quarter of a pound of currants, two ounces of sweet almonds pounded, to be mixed well with five eggs, bake on buttered tins.

Naples Biscuits.

456.—Take one pound of fine flour and dry it, one pound of loaf sugar pounded, and eight eggs, beat them half an hour, then add the sugar, and beat an hour and a half longer, then strew in the flour, set it by the fire whilst you butter the tins, bake in fingers in a slowish oven.

Cream Biscuits.

457.—Work one pound of butter into one pound of flour, make a hole in the middle, into which put half a pound of loaf sugar pounded, on which you have rubbed the rind of a lemon, three eggs well beaten, mix the eggs well with the sugar, then mix

all together, cut in round pieces about the size of a walnut, stamp them flat with a wooden stamp, and bake them in a slow oven.

Lemon Gingerbread.

458.—Grate the rinds of three lemons, mix the juice with a glass of brandy; mix the grated lemon peel in one pound of flour, pour in half a pound of treacle in a hole in the flour, add half a pound of butter warmed, the brandy and lemon juice; mix all together, with half an ounce of ginger, and bake in thin cakes in a slow oven.

Dessert Cakes.

459.—Eight ounces of flour, six ounces of powdered loaf sugar, five ounces of butter, mix all well together into a flexible paste with one egg, roll them thin, and bake a light brown.

Shortbread.

460.—Four pounds of flour, two ditto of butter, half a pound of moist sugar, quarter of a pound of candied citron, the same of almonds, blanched and cut small, mix the fruit and sugar well with the flour, then work in the butter cold (it will take a long time), when quite smooth divide it into pieces, having rolled them out into long cakes, prick the top with a fork, strew some orange and citron cut thin and carraway comfits on the top, press them, put the cakes on floured tins, and bake about twenty minutes in a moderate oven.

Buns.

461.—Four pounds of fine flour, put to this one pint of milk warmed, a pint of fresh barm, and a little allspice, set it before the fire to rise, then beat one pound and a half of fresh butter to a cream, and knead it in with half a pound of sugar, let it rise a little, and then make into buns and bake in a quick oven.

Bath Cakes.

462.—Rub into one pound of flour half a pound of good butter and two spoonsful of fresh barm, warm half a pint of cream, and mix all into a light paste, set it by the fire to rise, when ready to make up take four ounces of carraway comfits, work part in, and strew the rest on the top, make them in round cakes, bake on sheet tins, and send them in hot for breakfast or tea.

To make light Whigs.

463.—Take one pound and a half of flour, half a pint of milk warmed, a teacupful of fresh yeast, set this by the fire to rise for half an hour, then add half a pound of sugar, and the same quantity of butter, mix all into a paste, and make into whigs or small buns, bake on floured tins in a quick oven.

Sally Lunn's.

464.—By making and selling these a woman in Dublin made her fortune. Two pounds of fine flour, four tablespoonsful of good yeast, a pint and quarter of new milk, four ounces of butter, and one egg, beat the barm and egg together, add the milk, then mix with the flour, when well mixed set it before the fire to rise until very light, make them in small round cakes, and bake on buttered tins in a quick oven.

Tea Cakes.

465.—Two pounds of flour, eight ounces of sugar, twelve ounces of butter, rub them well together, then add four ounces of currants, eight drops of essence of lemon, four eggs well beaten, half a pint of cream, mix all well into a light paste, bake on buttered tins in a warm oven.

Tea Cakes, No. 2.

466.—Three pounds of flour set to rise with warm water and a little yeast, as for fine white bread, when risen quite light put to it a spoonful of cream, two eggs well beaten, mix well, make up the dough in

tea cakes, set them on buttered tins, let them rise some time by the fire until very light, then bake them in a moderate oven.

Breakfast Rolls.

467.—Warm one pound of butter in half a pint of new milk, put to it two meatspoonsful of yeast and a little salt, put two pounds of flour in a bowl, mix in the above, let it rise one hour, make it into seven rolls, bake them in a quick oven.

Snack Buns, very good.

468.—In half a pound of milk melt a quarter of a pound of fresh butter, whilst lukewarm add one egg well beaten, and one tablespoonful of fresh yeast, let it rise one hour, work these lightly into one pound of fine flour, then add quarter of a pound of currants, and a few carraway seeds, with quarter of a pound of fine moist sugar, let it rise another hour, then drop the mixture, a spoonful for a cake, on buttered tins, and bake them a quarter of an hour in a tolerably quick oven.

Cumberland Muffins.

469.—Rub into two pounds of fine flour two ounces of butter and a little salt, mix it lightly with two tablespoonsful of good yeast and a little warm water, put them immediately in lumps on buttered tins, with a cloth over them by the fire, when risen very light put them into the oven, less than a quarter of an hour will bake them.

To make Yeast.

470.—Boil one pound of flour, four ounces of brown sugar, and a little salt in two gallons of water, for one hour, when milk-warm bottle it, and cork it close, it will be fit for use in twenty-four hours. One pint of this yeast will make eighteen pounds of bread.

Another Method.

471.—Boil one pound of potatoes to a mash, when

half eold add a eupful of yeast, and mix it well, it will be ready for use in a few hours. Use double the quantity of it that you do of ale barm.

PRESERVES.

472.—They should be kept carefully from the air in a dry place. Fruit for preserving should be perfectly dry when gathered, or it will not keep.

It is no economy to stint the sugar in preserving, as unless there is an equal weight of sugar and fruit it seldom keeps well, and requires such long boiling as to render it too stiff. When plenty of sugar is put preserves do not require very long boiling.

A stove is much better for preserving on than an open grate, and the nicest preserving-pans are of iron, enamelled in the inside, and with two round handles. Glass jars, being quite air-tight, are the best for putting preserves in, the only covering they need when put in the jars is thin eap paper, brushed over with white of egg and put over the jar, and to adhere to the sides.

To green Fruit for Pickles or Preserves.

473.—Put any fruit or vegetable that you want to green into a block-tin stewpan, with vine leaves under and over, and enough water to cover them, put the lid on and set it by the side of the stove, when beginning to simmer take them off, pour off the water; if not green, when near cold, repeat the process.

The very best way of Bottling all kinds of Fruit.

474.—To every pound of fruit add six ounecs of moist sugar, let the fruit be quito dry, put into a jar a layer of fruit and a layer of sugar until the jar is quite full, tie a piece of perfectly sound bladder softened with warm water, and dried with a cloth, over the mouth of the jar; placo the jar, thus prepared,

into a kettle of cold water, set it over the fire, and boil it until all the air is exhausted. The bladder will rise at first, but when the air is exhausted it will flatten and sink on the top of the jar, then take it off the fire, and let it remain in the kettle till the water is quite cold, and then put it by in a dry place for use. White sugar should be used for delicate fruits.

To Preserve Apricots.

475.—When full ripe choose large apricots, pare them thin, and weigh them, weigh an equal quantity of loaf sugar, strew it over and let them remain all night, break the stones and blanch the kernels, the next morning put all together into a preserving-pan, simmer gently until clear, then take out the apricots, put them into pots, and pour the syrup over.

To Preserve Siberian Crabs.

476.—Rub the fruit with a dry flannel, taking care not to break the skin, prick them all over with a needle, boil one pound of sugar in a pint of water, then put in the fruit and boil it until the skin begins to crack, then take out the crabs, drain them on a dish, boil the syrup again, and if not sufficiently strong add more sugar, when cool pour it over the fruit in jars.

To Preserve Quinces.

477.—Half a hundred of quinces will take thirteen pounds of loaf sugar, peel the fruit very thin, put the peel in a preserving-pan with three quarts of water, and boil one hour, then strain the liquor, and boil it with the sugar for a syrup, cut the quinces into quarters, and take out the seeds and core, cut the quarters into slices, put the whole into the boiling syrup and simmer all together until the fruit is quite soft, which will be in about four hours, then put into jars.

To Preserve Peaches.

478.—Put them into a preserving-pan of cold

water with a few slices of lemon peel, put them on a slow fire, when they begin to soften they are done enough, drain them on a sieve, and let them stand until cold, then put them into glass jars, dissolve sugar candy, pounded fine, in brandy, and fill up the jars with it.

To Preserve Jargonelle Pears.

479.—Peel them and simmer them in a thin syrup, let them be a couple of days, then strengthen the syrup until they are clear, keep them in the syrup, and when required dry them in the sun or a cool oven.

To Preserve Morella Cherries.

480.—Gather the cherries when fully ripe, take off the stalks and prick them with a needle, to every pound of cherries put one pound and a half of loaf sugar, beat part of the sugar and strew it over them, and let it stand all night, dissolve the rest of the sugar in half a pint of currant juice, set it on a slow fire, put in the cherries with the sugar, and give them a gentle scald, then take them carefully out, boil the syrup until thick, and pour it over the cherries.

To Preserve Currants.

481.—Cut every currant from the stalk into a bottle, put at the bottom one tablespoonful of water, when full tie a bladder over the cork, and set them in a slow oven for a quarter of an hour. Gooseberries in the same manner.

The best way in ye world to preserve Black, White, or Red Currants, 1760.

482.—To every pound of fruit put half a pound of powdered loaf sugar, boil them five minutes exactly, put them in wide-mouthed bottles, and when cold put some sweet oil on the top, and tie a bladder tight over.

Raspberry Jam.

483.—One pint of red currants, three of rasp-

berries, the same weight of loaf sugar as of fruit, boil twenty minutes and skim well.

Raspberry Cakes.

484.—Put one pound of raspberries in a pan, mash them with a spoon, boil them until the juice is nearly dried up, then take them off the fire, and stew in one pound of sifted sugar, stirring it all the time, set it on the fire just to scald not to boil, then pour it on plates, and dry either in the sun or in a cool oven.

Gooseberry Biscuits.

485.—Take full-grown gooseberries before they are quite ripe, put them into a jar and then into a pan of water to coddle till they are quite soft, then pass them through a sieve, to every pound of pulp put one pound of loaf sugar and the white of one egg, beat it with a whisk for two hours, then drop it on paper what size you like, set them in a warm place till dry.

Mock Ginger.

486.—Cut off the stalks of old lettuces and peel off the strings, cut them in pieces and lay them in water, then put them in a syrup of a pound of sugar to five pints of water and two tablespoonsful of pounded ginger, boil for twenty minutes, and put it by for two days, then boil again for twenty minutes, and renew this several times in the same syrup, then drain the stalks on a sieve, and wipe them, have a thick syrup ready in which you have boiled a good deal of whole ginger, pour it on the lettuces boiling hot.

Fruit Lozenges for Dessert.

487.—Take currants, cherries, apricots, or any other fruit, put them in an earthen jar in a bottle of water, when scalded strain them through a sieve, to every pint of juice add the same weight of powdered loaf sugar, and the white of one egg, beat all together until quite thick, drop them on buttered paper, set

them in a slow oven, when they will leave the paper turn them, and leave them in the oven until quite dry, cut them in shapes, and leave them in a box between paper near the fire.

Green Gooseberry Cheese.

488.—Gather the gooseberries just before they turn colour, scald them in the oven, then rub them through a sieve, to every pound of pulp put four ounces of sugar, boil it until it will just drop from the spoon, then put it in moulds for use.

Gooseberry Jam.

489.—Is much better made before the gooseberries are ripe, as the skins are less tough; weigh the hairy gooseberry before turning colour, put an equal weight of good Lisbon sugar, boil the gooseberries ten minutes before adding the sugar, then boil them about twenty minutes, or until the syrup will jelly when cold.

Brandy Cherries.

490.—Weigh fine morellas, cut off half the stalk, prick them with a needle, drop them into a glass jar, or wide-mouthed bottle, pound three quarters the weight of loaf sugar, strew it over them, and fill up with brandy, tie a bladder over.

Mixed Preserve.

491.—Mix together an equal quantity of gooseberries, strawberries, and currants, to every pint of fruit add one pound of loaf sugar, boil it half an hour.

Cherry Jam.

492.—Stone the cherries, to every two pounds allow one pound and a half of loaf sugar and one pint of red currant juice, boil it fast until the syrup will jelly, then pour it into jars for use.

Currant Jelly.

493.—Put white and red currants, mixed, in the

oven, when scalded, run the juice off, without pressing the fruit, through a fine muslin sieve, to every pint of juico put one pound of loaf sugar, boil it about fifteen minutes, skimming it carefully.

Currant Jelly, No. 2.

494.—Put the currants in the oven until they burst, then pour off the juico through a fine muslin sieve, to every pint of juice put one pound of loaf sugar pounded; when it has boiled fifteen minutes, and you have taken off the scum, put in a glass of brandy, and leave it a minute or two before taking it off the fire.

Black Currant Jelly.

495.—Put the ripe black currants in a mug in the oven, to every five quarts put one pint of water, when they burst strain the juice through a fine sieve, and to every pint put one pound of loaf sugar, boil it quickly half an hour, and then put it into jars.

Apple Jelly.

496.—Pare and core one peck of codlings, put them in a saucepan with sufficient water to cover them, boil them to a pulp, beat them as for apple sauce, then run them through a fine sieve, to every pint of juice put one pound of loaf sugar, boil it until it jellies, keeping it well skimmed.

To Preserve Strawberries.

497.—To every quart of strawberries allow a pound of loaf sugar, and one teacupful of red currant juice, boil twenty minutes.

To Preserve Rhubarb.

498.—Choose fine thick stalks, peel them, and cut them in pieces as for tarts, put them in the preserving pan with their weight of loaf sugar, the peel of a lemon and the juice, boil until the syrup will jelly stiff, then pour into pots for use.

Orange Marmalade.

499.—To four pounds of Seville oranges weigh five pounds of loaf sugar, cut the rinds round the centre of the orange, and take them off with a spoon, boil the peels in water until you can pierce them with a straw, then cut them into thin strips, and separate the pulp from the skins and seeds, dissolve your sugar in half a pint of water, boil it and skim, add to it in the pan the pulp and strips, and boil all together half an hour.

Orange Marmalade, the very best method.

500.—Boil the Seville oranges as they come from the shop in enough water to cover them until quite tender, from three to four hours, take them out and weigh them, and to every pound of fruit add one pound and a half of loaf sugar, cut the oranges in thin strips, taking out only the seeds, to every pound of fruit add one teacupful of the water from boiling the fruit, mix all together, and boil quickly one hour, and the marmalade is made, and will be found most excellent.

To Preserve Damsons.

501.—To every quart of damsons put one pound of good moist sugar, boil them half an hour.

Pineapple Preserve.

502.—Pare the pineapples and cut them in thin slices, put them in a jar, make a syrup of half a pound of loaf sugar to a pint of water, let it simmer till dissolved, let it stand a day, and then pour it cold over the fruit; in a day or two pour the syrup from your pineapples, add more sugar, repeat this three or four times, and the last time pour the syrup boiling over your fruit, tie very tightly down with bladder

To Preserve Greengages.

503.—One pound of loaf sugar to a pound of fruit, split your plums, take out the kernels, boil the greengages gently in more than half the sugar, blanch the

kernels, the next day strain off the syrup, boil it with the rest of the sugar, put in the greengages and kernels, boil a few minutes longer, then empty the preserve into your jars.

Damson Cheese.

504.—Put the fruit in the oven till reduced to a pulp, then put it through a coarse sieve, to every two pounds of fruit put one pound and a half of coarse brown sugar, break some of the stones, add the kernels to the pulp, boil it some hours until it will just drop from the spoon.

To Preserve Magnum Bonum Plums.

505.—Break them in halves, remove the stones carefully, weigh the fruit, put the same weight of loaf sugar, boil them gently until the syrup will jelly.

To Preserve Cucumbers.

506.—Choose green and smooth cucumbers, green them according to the directions given in the foregoing pages, make a rich syrup of sugar and water, lemon peel and ginger, and the juice of a lemon; when the syrup becomes thin take out the cucumbers, make the syrup richer by the addition of more sugar, and pour it over the cucumber.

Vegetable Marrows.

507.—Peel them and take out the seeds, cut the marrow in thin slices, and put them in salt and water for twenty-four hours, then into spring water for three days, changing it three times a day, then colour it with cochineal, then take white ginger, scrape it clean, put it into a syrup, and boil it with the thin peel of a lemon for some time, then let it be cold, before adding the marrow, do this again for three days, then enrich the syrup with sugar, lemon peel, and ginger, add the marrow, and let all boil gently ten minutes, then put it in jars.

Syrup of Oranges.

508.—To one pint of orange juice add the juice of two lemons with the rind pared very thin, steep them twelve hours with one pound and a half of loaf sugar, then stir it to mix them, strain the syrup through a fine lawn sieve into a preserving-pan, boil it fifteen minutes, then pour into bottles, tie some sound bladder tightly over.

Lemon Syrup.

509.—Is made the same as the orange, only to one pint of lemon juice add two pounds of loaf sugar.

PUNCH, LIQUEURS, HOME-MADE WINES.

Milk Punch.

510.—Pare twelve lemons very thin, steep the rinds in two quarts of brandy, then squeeze the juice of the lemons on three pounds of loaf sugar, add four quarts of water and one of nutmeg grated, mix all together, put in the brandy and lemon rinds, make one quart of new milk scalding hot, and add it to the rest, stir all together, let it stand half an hour, then run it through a jelly-bag till clear.

To make Shrub.

511.—Take one gallon of new milk, put to it two quarts of red wine, pare six lemons and four Seville oranges very thin, put in the rinds and the juice of twelve of each sort, two gallons of rum, and one of brandy, let it stand altogether twenty-four hours, add to it two pounds of loaf sugar, stir it well together, then put it in a large jug, cover it close, let it stand a fortnight, then run it through a jelly-bag, and bottle it for use.

Almond Shrub.

512.—Take three gallons of rum or brandy, three

quarts of orange juice, the peels of three lemons, three pounds of lump sugar, then take four ounces of bitter almonds, blanch them, and beat them very fine, mix them in a pint of milk, then mix all well together, let it stand one hour to curdle, then run it several times through a flannel bag, and then bottle it for use.

Norfolk Punch.

513.—Peel six lemons and three Seville oranges very thin, squeeze the juice into a large jug, add to it two quarts of brandy and one of white wine, and one of milk, add one pound and a quarter of loaf sugar, mix well, let it stand twenty-four hours, and then run it through a jelly-bag till fine, then bottle it.

Gin Punch.

514.—Peel one lemon, pour half a pint of gin on it, add the juice and a little sugar, a pint of water, a glass of maraschino, and two bottles of iceed soda water.

To mull Wine.

515.—Two parts of wine to one of water, four yolks of eggs to one pint of liquor, mix the eggs with a little of the liquor cold, boil the rest, then mix with the yolks of eggs and sugar to your taste, very carefully pouring backwards and forwards from the saucepan to a bowl several times, seven or eight, do not allow it to boil, when scalding hot pour in your glasses or bowl.

To make Noyeau.

516.—Bruise half a pound of bitter almonds, and put them into one gallon of brandy in a two-gallon stone jar, shake it up several times a day for a month, then strain it off, boil a syrup of six pounds of lump sugar to five pints of water, clarify it with the whites and shells of five eggs, then mix with the almond brandy. This is an excellent receipt.

Noyeau, No. 2.

517.—Cover peach leaves with whiskey, and let it

stand forty-eight hours, then strain it and wash the leaves in sufficient water to boil the sugar, to two quarts of whiskey put three pounds of sugar, let the syrup eool, then mix it with the spirit, bottle it, and after it has stood six weeks pour it gently off into clean bottles.

Curaçoa.

518.—To one gallon of brandy add two drachms of common liquid saffron, the rinds of six bitter oranges and of six lemons, stir it every day for ten days, then strain from the rinds, and add two wine bottles of very thick sugar-candy syrup, mix it well with the brandy, then strain all through a jelly-bag, and bottle it.

Cherry Brandy.

519.—To each pound of cherries put half a pound of lump sugar, half an ounce of bitter almonds, and three or four peach leaves, cut the stalks off the cherries, and put them with the sugar, almonds, etc., into bottles, which fill up with brandy.

Raspberry Brandy.

520.—Take one pound of raspberries and four ounces of lump sugar, boil them until the sugar is dissolved, set it aside until quite cold, then infuse it in one quart of brandy, and let it remain a week or ten days in a vessel close stopped, then strain it through a linen bag and bottle it.

Ginger Cordial.

521.—One quart of good gin or hollands, one pound of white currants, one ounce of ginger, mix well together, and let them stand forty-eight hours, put one pound of lump sugar into a bowl with the rind of half a lemon, put the other ingredients in a bag, and let it strain on to the sugar, then bottle it.

Lemonade, a very good receipt.

522.—Pare the rinds of five lemons, and two Seville oranges very thin, pour on them a quart of

boiling water, add half a pound of fine sugar, half a pint of sherry, and the juice of the lemons and oranges, cover the basin close and let it stand all night, in the morning pour half a pint of boiling milk on the lemonade, and run it through a jelly bag until fine. When you cannot get Seville oranges use one more lemon.

Lemonade, No. 2.

523.—To six quarts of milk put the juice and rind of twelve lemons, the whites of twelve eggs, one pound of loaf sugar, and two bottles of white wine, mix all together cold, then boil it up and strain it through a jelly bag till fine.

Negus.

524.—Take three ounces of pearl barley, four ounces of loaf sugar, and one lemon cut in slices, pour on them two quarts of boiling water, when cold strain the liquor, and add to it a pint of wine and one glass of brandy.

Cowslip Wine.

525.—To an eighteen gallon barrel put four pecks of cowslips picked, one dozen lemons, and one of Seville oranges, cut in slices, and put in the barrel, to every gallon put three pounds of loaf sugar, fill the barrel, and when it has done working add two ounces of isinglass and stop it up, in three months bottle it.

Green Gooseberry Wine.

526.—Bruise three hundred quarts of green gooseberries, add one hundred gallons of water, stir it often for three days, then strain it through a sieve, to every gallon of liquor add three pounds of loaf sugar, when dissolved in the liquor put in the barrel, when the fermentation ceases add to every five gallons one quart of brandy, then dissolve four ounces of isinglass in some of the liquor and put it in, then bung it up close, and let it stand twelve months before bottling.

Red Currant Wine.

527.—For an eighteen gallon cask, express sixteen quarts of juice from red currants, and four quarts of raspberry juice, add sixty-five pounds of good brown sugar, when done working, which may be six weeks, put in the cask two quarts of brandy, stop the barrel close, and bottle it in eighteen months.

White Currant Wine.

528.—Take thirty pounds of ripe white currants, and put to them five gallons of cold soft water, break the fruit well with the hand, strain the juice through a sieve, then put the pulp back into the tub and add another five gallons of water, break and strain as before, then add forty pounds of loaf sugar. Have your cask very clean, rinse it with a little brandy, put the liquor in the cask, and put the bung lightly in for five or six weeks until the fermentation ceases, then put in one quart of brandy and two ounces of isinglass, and stop up the cask. In six months bottle it. This quantity makes fifteen gallons.

Damson Wine.

529.—Fill your cask with ripe damsons, then put in as much spring water, cold, as it will contain, in a few days stop it up and let it remain till Christmas; then strain it off, and to every gallon put three and a half pounds of good brown sugar, when it has done working dissolve a little isinglass in brandy and put in; stop up the cask, and bottle it in six months.

Carrot Wine, 18 gallons

530.—Take one hundred and twenty pounds of carrots, wash and slice them, then boil them in twenty-three gallons of water for two hours, then strain the liquor from them, add to it half a hundred of brown sugar, boil it again for fifteen minutes, and put to it six eggs to break it, when cool put to it one quart of fresh yeast, work it ten days, stirring it once a day, then put it in the cask and bottle it in twelve months.

Ginger Wine.

531.—To six gallons of water put fifteen pounds of loaf sugar, boil them together fifteen minutes, skim it well; boil the peels of six lemons with seven ounces of ginger, and one pound of sugar, in two quarts of water one hour; when cold mix all together and add the juice of the lemons, put all into the barrel with a little yeast; when it has worked three or four days put in half an ounce of isinglass, and one bottle of brandy, stop up the barrel; when it has stood six weeks bottle it.

Ginger Wine, No. 2.

532.—To every gallon of water put three pounds of moist sugar, two ounces of ginger, one pound of raisins chopped, one lemon, two or three oranges, boil the sugar and water half an hour, skimming it until clear; when nearly cool put in a little yeast, boil the rinds of the lemons and oranges, and the ginger, in a little of the liquor for an hour, let it stand all night, the next morning put the liquor, ginger, rinds, and raisins into the barrel; stir it frequently until the fermentation ceases, when you stop it; it will be ready in two or three days; put the juice of the lemons and oranges, and one quart of brandy, to every six gallons. In three months bottle it, or draw it from the cask.

Elder Wine.

533.—To twenty quarts of water allow one peck of elderberries fully ripe; boil them half an hour, then strain them and take fourteen pounds of sugar, boil it half an hour longer, removing the seum, when cool work it with barm, let it ferment three days, then tun it; when it has done working, slit six pounds of raisins and put them into the barrel, and stop it close. It will be fit to drink in three months.

Elder Flower Wine.

534.—Boil eighteen pounds of loaf sugar in six gallons of water and two whites of eggs well beaten,

then skim it, and put in a quarter of a peck of elder flowers, do not keep it on the fire, when cool stir in four spoonsful of lemon juice and five of yeast, stir it frequently till it works, then put it in the barrel with six pounds of raisins stoned, stop it close, and bottle it in six months.

Malt Wine.

535.—Three pounds of moist sugar to every gallon of water, boil and skim till quite clear, when milk warm add to every gallon one pound of raisins stoned and chopped, when cold add to every gallon one pint of strong ale working in the tub, let it stand in the tub two or three days, then put it in the barrel, and in a fortnight or three weeks stop it up.

Imitation Constantia.

536.—To an eighteen gallon cask put fifty pounds of muscatel raisins and twenty-two pounds of moist sugar, fill the cask with cold water, stir it occasionally until the fermentation ceases, then add one quart of brandy, bung it up, and let it stand twelve months before bottling it.

Black Currant Wine.

537.—Put two gallons of water on twenty-eight pounds of bruised black currants, let it stand a day and night, then strain the liquor, and add fourteen pounds of sugar, put all into a well-scalded clean cask. In the spring draw off the liquor through a jelly bag, put it in a clean cask, and add one bottle of brandy. Double these quantities for a ten gallon barrel.

Red Ratafia.

538.—Take six pounds of the black-heart cherry, one of small black cherries, two of raspberries, and two of strawberries, bruise the fruit, and let it stand three or four hours, then strain the juice, and to every pint add four ounces of fine lump sugar and one quart of brandy, strain it through a jelly bag, and flavour it with half an ounce of cinnamon and one

drachm of cloves infused in brandy for a fortnight previously.

Clove Cordial.

539.—Take of bruised cloves and cassia buds a quarter of an ounce each, and one dozen Jamaica peppercorns, infuse the spices in hot water, and keep the bottle by the fire a night or two close stopped, strain this to three pints of gin or hollands, and add loaf sugar to your taste, filter it, and colour it with a little burnt sugar or cochineal.

Ginger Beer.

540.—Six gallons of water, six pounds of loaf sugar, six ounces of ginger beaten small, and put in when the water boils, boil one hour with the whites and shells of six eggs, boil all fifteen minutes, skimming it well, strain through a jelly bag, put it in an open vessel, and let it stand till cool, then add the juice and peel of six lemons, and two spoonsful of yeast, put it in the cask, let it stand a fortnight, then bottle it, tie down the corks; in another fortnight it will be ready for drinking, and will be found excellent.

Another Ginger Beer.

541.—Two ounces of bruised ginger, the same of cream of tartar, one lemon sliced, and one pound and a half of loaf sugar, pour upon these two gallons of boiling water; when nearly cold strain it, and add two spoonsful of yeast, let it stand all night, and then bottle it.

To make Mead.

542.—To every gallon of water put one pint of honey, half a pound of loaf sugar, and the whites of four eggs, boil it till clear of scum, then let it stand in an open tub till milk warm, then put in a toast and yeast, and let it stand forty-eight hours, tun it, and to each gallon put the juice and rind of a lemon and a Seville orange; it is best made in the spring.

Imperial Water.

543.—One ounce of cream of tartar, the rinds of four large fresh lemons, four ounces and a half of loaf sugar; put these ingredients into a stone jar, and pour over them six pints of boiling water, stir it well until cool, then bottle it.

Raspberry Vinegar.

544.—Put whatever quantity of raspberries you wish to make vinegar of into a jug, fill it up with vinegar, let it stand three days on a hot hearth, then strain off the juice, and to every pint add one pound of loaf sugar, boil and skim it, and let it be cold before bottling.

SALTING AND PICKLING.

Meat for salting is better hung for a day or two before being salted. Be very careful in the use of saltpetre, too much renders the meat hard. Either large tubs are good for salting, or, if you have it, a leaden vat, containing a hole and plug, where you may drain off the brine. If possible, do not cure a pig or beef in very frosty weather; if obliged to do so, the meat must be put in salt in the kitchen or where there is a fire; very warm weather is not proper for salting meat.

To Cure Hams.

545.—For hams from twenty to thirty pounds weight, one pound of bay salt, half a pound of common salt, two ounces of saltpetre, and two ounces of black pepper to each ham, beat these ingredients together, dry them before the fire, and sift them through a sieve, rub the hams with this, making it quite hot, for four days, turning them every day, then pour on each ham one pound and a half of treacle, turn them every day for a month, then hang them up

to dry; when dry, keep them in a large box in clean sawdust.

To Cure Bacon, an excellent Receipt.

546.—To every fourteen pounds of meat take one pound of common salt, one and a quarter ounce of saltpetre, two ounces of coarse sugar, rub the sugar and saltpetre in first, peppering the shoulder part well, the next day apply the salt warm, and rub it in by degrees as absorbed by the meat; to lie in pickle one month, turning the flitches every other day.

The pickle above for hams is equally good for tongues, which should be in it a fortnight, and may be boiled out of it or hung up to dry, and will eat delicious if soaked a day and night before boiling.

Another method of Curing Bacon.

547.—When the pig is cut up, sprinkle it all over with common salt to bring out the blood, let it remain twenty-four hours, then wipe it dry with a clean coarse cloth, allow half a bushel of common salt and six ounces of saltpetre, lay the flitches in a tub, having rubbed them well with the salts, sprinkle a portion over, lay the small pieces round in the tub, then the other fitch, well rubbed, and throw a layer of salt over all, turn them once a week for six weeks, and baste with the brine daily, then take them out after draining one day, put dry bran all over, and smoke them or not as you please.

Westphalian Receipt for Curing Hams.

548.—After being cut from the pig rub them with common salt, lay them on a board with another board over them, on which place some heavy weights, allow them to remain twenty-four hours, then wipe them. For the pickle, put into a saucepan one pound of bay salt, one pound of common salt, four ounces of saltpetre, two pounds of coarse sugar, two ounces of sal prunella, one pound of juniper berries bruised, a sprig of thyme, one of sweet marjoram, one of sweet briar,

one of tarragon, a few peppercorns and grains of allspice, and a quart of strong ale, boil it for twenty minutes, keeping it covered; when you can bear your hand in put the herbs in the pickling tub, and put the brine on the hams, rubbing them well, turn them every day for a month, basting them well, then take them out to dry and smoke them.

Mutton Ham.

549.—Hang a leg of mutton four or five days, then take half a pound of bay salt, two ounces of saltpetre, half a pound of common salt, and half a pound of brown sugar, make them quite hot, then rub it on the meat, and put the remainder over it in the tub, let it be twelve days in the brine, turning it every day, then take it out and hang it in wood smoke to dry.

Beef Hams.

550.—One ounce of bay salt, the same quantity of saltpetre, one pound of common salt, and one pound of coarse sugar, these are the quantities for about fourteen pounds of meat; pound these all together, rub the meat with it, baste it well with the pickle, turning it every day for a month, then take it out, roll it in sawdust, and hang it in wood smoke for a month.

For Pickling Brisket of Beef boned.

551.—One pound of common salt, two ounces of saltpetre, four ounces of coarse sugar, one ounce of allspice, a teaspoonful of cayenne pepper, to be rubbed and turned for eight days.

Pickle for a Round or Rump of Beef.

552.—One pound of common salt, one pound of bay salt, four ounces of saltpetre, two pounds of moist sugar, and two gallons of water, boil these half an hour, and when cold pour over the beef, turn it daily for three weeks.

Pickle for Tongues.

553.—One ounce of saltpetre, half a pound of salt,

and the same of brown sugar, and one ounce of black pepper to each tongue; rub these into the tongue, which must be turned daily for a fortnight, and may then be boiled or hung up to dry.

Hunter's Beef.

554.—To a round of about twenty-five pounds put three ounces of saltpetre, half a pound of coarse sugar, one ounce of cloves, half an ounce of mace, ditto of allspice, two nutmegs grated, a teaspoonful of cayenne, and one pound of common salt; rub the beef with this, and turn it every day for a fortnight; when to be dressed, wash off the loose spice, bind it tight with a broad fillet, and put it in a pan with a pint of water, cover the top with the marrow from the bone and one pound of beef suet, cover the pan with a coarse flour crust, and tie it over with paper, to be baked in a slow oven for five or six hours, and sent to table cold.

Dutch Beef.

555.—For a piece of the flank, about twelve pounds, half an ounce of saltpetre, half a pound of salt, and the same of sugar, to be well rubbed, and kept in pickle for a fortnight.

Hamburgh Beef.

556.—To eighteen or twenty pounds of beef put one pound of common salt, the same quantity of treacle, two ounces of bay salt, and one of saltpetre, rub the salts well in, and pour the treacle over the meat; let it be in pickle, turning it daily, for three weeks, then hang it in wood smoke to dry.

To make Excellent Brawn.

557.—When the flitches are put in the salting tub, according to the foregoing receipts, put in also the pig's feet, ears, the eye pieces, the bits above the feet, etc., and the tongue; let them remain in the brine ten days, then take them out, put them in a large pan of water on the fire, and boil them till the

bones come out easily, then take out the tongue, skin it, and return it into the liquor in the pot to keep warm, then cut all the other pieces in small bits, put the tongue in the centre of the brawn tin, and the cut-up meat all round, season highly with black pepper; when all the meat is in, put the top on the brawn tin, and a heavy weight on the top, let it remain all night, then turn it out, and pin a napkin round it. Made exactly in this manner, it will keep good ten days or more in winter.

PICKLES, KETCHUPS, VINEGARS, ETC.

558.—In boiling vinegar for pickles avoid using metal as much as possible. If a saucepan is used, those lined with enamel answer best. Glass bottles or jars are the best for keeping pickles in; they should be made perfectly air-tight, or they will spoil. The corks should be resined or tied over with a bladder.

Indian Pickle, 1 gallon jar.

559.—Two ounces of curry powder, the same of flower of mustard, and one ounce of turmeric, to be well rubbed and mixed with a quarter of a pint of salad oil, half a gallon of vinegar, and one ounce of salt, two ounces of garlic chopped fine, two ounces of shallots, one stick of horse-radish in short lengths, one and a half ounce of ground ginger, and half an ounce of cayenne; put all in a jar by the fire, stirring it well for five or six days. Put any variety of vegetables, especially capsicums salted and dried, half an ounce of capsicums, half a pint of nasturtiums, two small cauliflowers, one pottle of French beans, three Portugal onions, and a dozen radish pods. Let it stand six months before using.

Piccalilli.

560.—Put one pound of ginger in salt and water for a night, serape it, cut it in thin sliees, and put it in a bottle. Cut one pound of garlic in slices, wash it, and put it in salt for three days ; repeat the process, and put it in the sun to dry. In the same manner do any available vegetables—cauliflowers, French beans, radishes, and eelery ; then take some long pepper, the ginger, mustard seed, and ehilies, according to the heat wished for in the pickle, boil all in vinegar sufficient to cover the pickles, and pour over them.

To Pickle Onions.

561.—Get the small onions, take off the skins, boil a strong brine, and when cooled a little pour it upon the onions, cover them, and let them stand a few hours, then boil some vinegar, with ginger and black pepper, and when the steam goes off pour upon the onions.

To make Lemon Pickle, a most excellent Receipt of 1785.

562.—Take two dozen of lemons, grate off the out rinds very thin, cut them in four quarters, but leave the bottoms whole ; rub on them equally half a pound of bay salt, and spread them on a pewter dish, put them in a cool oven, or let them dry gradually by the fire till all the juice is dried into y^e peels, then put them into a jar, with one ounce of mace, half an ounce of cloves beat fine, one ounce of nutmeg grated, four ounces of garlie peeled, half a pint of mustard seed, bruised a little and tied in a muslin bag, pour two quarts of boiling vinegar upon them, elose the jar well up, and let it stand five or six days by y^e fire, shake it well up every day, then tie it up and let it stand for three months to tako off y^e bitter, when you bottle it put y^e pickle and lemon in a hair sieve, dress them well to get out y^e liquor, let it stand another day, then pour off y^e fine and bottle it, let y^e other stand three or four days, and it will refine itself, pour

it off and bottle it, let it stand again and bottle it, till y^e whole is refined; it may be put in any white sauce, and will not hurt y^e colour; it is very good for fish sauce and made dishes; a teaspoonful is enough for white, and two for brown sauce for a fowl; it is a most useful pickle, and gives a pleasant flavour; be sure you put it in before you thicken y^e sauce, or put any cream in, lest y^e sharpness make it curdle.

To Pickle Red Cabbages.

563.—Cut the cabbage in pieces, lay them in an earthen pan, sprinkle salt between every layer, leave them three days, then pour cold vinegar over them, and tie them up.

To keep Barberries fresh.

564.—Pick them very clean, then put them into a jar with salt and water, cover them close. They will be like fresh gathered in twelve months.

Pickled Cucumbers.

565.—Take small young ones, spread them on dishes, let them remain in salt a week, drain them and put them in a jar, pour boiling vinegar over them, set them near the fire, or on the hot hearth, covered with vine leaves until they become green, then tie bladders over the tops.

Pickled Cauliflowers.

566.—Cut them before they are very full-blown and in dry weather, boil them in salt and water till tender, then drain them, covering them to preserve their colour, when cold put them into bottles, and cover them with vinegar which has become cold after boiling in it some whole black pepper, mace, and ginger.

Pickled Mushrooms.

567.—Choose the buttons for this purpose, clean them with flannel dipped in salt, strew over them a little salt, put them into a stewpan with a little mace

white and black pepper, until the liquor will run out; shake them over the stove until the liquor is nearly absorbed again, then put vinegar enough to cover them, give them a boil up, and put them into jars or bottles.

Mushrooms for Beefsteaks, etc.

568.—Gather them full grown, but not too far expanded, divide them in four quarters, cover them with vinegar, add a little mace, cayenne, a few shallots, and one anchovy; boil them all together until the mushrooms are quite done, when cold bottle them and the liquor in wide-mouthed bottles, and stop them well up.

To Pickle French Beans.

569.—Gather the small ones before they get stringy, put them into a very strong brine until they become yellow, drain them, wipe them, and put them in a jar or by the fire, and pour boiling vinegar upon them, a small quantity daily. In four or five days they will become green.

To Pickle Walnuts.

570.—Get them when they will bear a pin through them, boil a strong brine that will bear an egg, when cold pour it on the walnuts, let them stand six days, change the brine and let them remain six more, drain them, put them into a jar and pour over them vinegar previously boiled with the following spices:—pimento, pepper, ginger, cloves, mace, mustard-seed, and horse-radish. Do not open them for six months; they will keep for several years.

Nasturtiums, like Capers.

571.—Gather them dry, and keep them for a few days, boil some vinegar with plenty of spices, pour it over them in a jar, when cold tie a bladder over, Keep them some months before using them.

Gooseberry Vinegar.

572.—Boil the water, when cold put to three quarts of water one quart of bruised gooseberries, let it stand twenty-four hours, then strain it through a sieve; to every gallon of liquor put one pound of coarse sugar, stir it well together, put it into the cask, let it stand ten days, and then stop it up.

Malt Vinegar.

573.—To one bushel of malt put ten gallons of boiling water, stir it well, let it stand three hours, then draw it off, put some yeast to work it, in two days tun it, set the barrel in the sun, with a slate on the bung-hole. Make it in the winter, and in the summer it will be excellent, and fit for use for pickling.

An excellent Ketchup to keep twenty years.

574.—Take one gallon of strong old ale, one pound of anchovies washed from the pickle, one pound of shalots, peeled, half an ounce of mace, the same quantity of cloves, a quarter of an ounce of whole pepper, four races of ginger, and two quarts of the large flap mushrooms, rubbed to pieces, cover all this close, let it simmer till half wasted, then strain it through a flannel bag, let it stand till cold, then bottle it. One spoonful of this to a pound of fresh melted butter makes a fine fish sauce.

Very good Mushroom Ketchup.

575.—Take the large flap mushrooms and break off the dirty ends of the stalks, take an earthen bowl and break them into it in small pieces, with a good deal of salt, let them stand two days, then strain them through a flannel bag, let it stand one night to settle, and then pour it clean off from the dregs; boil and skim it as long as any scum rises, then let it stand again twelve hours to settle, pour it clean off, then boil it up again with black pepper, mace, ginger, nutmegs, and cloves to your taste. Put a small bit of fat bacon in your last boiling to keep it from mothering.

Tomato Sauce.

576.—Take tomatoes full ripe, bake them in a flat dish in a slow oven, when done pulp them through a sieve, to every pound of tomatoes put one quart of Chili vinegar, one ounce of garlic, the same quantity of shalot sliced, half an ounce of white pepper ground, and half an ounce of salt, boil the whole together till all is tender, rub it through a sieve; and to every pound add the juice of three lemons, boil all again until as thick as cream, when cold bottle it, and keep it in a dry, cool place.

Walnut Ketchup.

577.—Boil one gallon of walnut juice, keep it well skimmed, put to it two pounds of anchovies and the same of shalots, one ounce of cloves, the same of mace and pepper, and one clove of garlic, let it simmer until the shalots sink, then pour the liquor and spices into bottles, cork it tight and tie a bladder over. Keep it twelve months before using.

Chili Vinegar.

578.—Fill a bottle with chilies, pour enough vinegar over to cover them, cork it tight, let them stand a month, then pour off the vinegar and fill the bottle up again.

Pickle for Salmon.

579.—Put equal parts of vinegar and water, a handful of salt and spice, mace, allspice, and cayenne to your taste, boil it up, and when cold, put your salmon in.

Pickle for Sturgeon.

580.—Take some ale and some salt, boil it, when cold put in your sturgeon, and a very small quantity of salad oil.

Shrimp Ketchup.

581.—To one quart of unpicked shrimps bruised put a pint of vinegar, a pint of water, and four anchovies bruised, boil it until reduced one half

strain it, and let it stand to settle till clear, then add some horseradish, six cloves, shalots, whole pepper, and cayenne, boil it well, strain it, and bottle it very close from the air. Excellent in fish sauce.

Garlic Vinegar.

582.—Three pints of vinegar, three ounces of garlic, two ounces of ginger, one ounce of black pepper, one ounce of white ditto, three drachms of cayenne pods, half an ounce of mace, half an ounce of cloves, mix all together, put them in a stone jar by the fire for a fortnight, shaking it every day.

An excellent receipt for Pickling Oysters.

583.—Take one peck of oysters carefully opened, wash them in their own liquor, strain the liquor through a bit of muslin, set it on the fire, boil it quick, and skim it clean; then put your oysters to it with half an ounce of white pepper, six blades of mace, and a little salt, let them boil gently until the oysters begin to shrivel, take them out of the liquor, put them in a jar and stop it close; add to the liquor six tablespoonsful of good vinegar, and the same quantity of sherry, boil a quarter of an hour, skim clean, pour it boiling hot on the oysters, and keep them close stopped from the air.

VEGETABLES AND SALADS.

584.—Vegetables should be well washed and carefully cleaned from insects; they should be boiled in plenty of water, well drained, and taken up as soon as they are done.

Vegetable Ragout.

585.—Cut cold potatoes, carrots, turnips, onions, or cabbage, or any cold vegetables you may have, into slices, put them in a stewpan with pepper and salt, a very little stock or good broth, and a pat of butter,

stir until very hot. This is a nice and economical dish.

To Boil Potatoes.

586.—After peeling throw them into cold water, put them into a large saucepan with plenty of cold water, when done drain them, then shake them in a little salt, set them on a stove to dry, put the lid on your saucepan, and shake them well till quite floury. Serve them very hot.

If preferred boiled in the skins, brush them very clean, break the skin with a fork, and boil in the same manner, allowing a little longer time. New potatoes must be put into boiling water.

Roasted Potatoes.

587.—Choose them of a large size—the flukes are excellent for this purpose—wash them clean, put them in a moderate oven, and bake about three quarters of an hour. Serve with cold butter on a plate.

Fried Potatoes.

588.—Choose the kidney, when cleaned cut them into long thin slices, throw them into boiling lard or beef dripping, fry of a pale brown, sprinkle a little salt over, and serve very hot.

Mashed Potatoes.

589.—Boil them very well, drain and shake them, then beat them very well, put a lump of butter melted in a teacupful of milk, add a little salt, warm up, put in a dome form, do them rough with a fork, and set them before a fire to brown.

Browned Potatoes.

590.—Peel the potatoes, put them an hour before a leg or shoullder of mutton is done, in the dripping-pan; before dishing up the meat set the potatoes on a sieve to drain. Serve very hot on the dish with the meat.

Potatoes à la Maitre d'Hotel.

591.—Boil a dozen young kidney potatoes, cut them in thin slices, put in a stewpan half a pint of broth, a little pepper and salt, a tablespoonful of chopped parsley, let them simmer a few minutes; when boiling add a quarter of a pound of fresh butter and the juice of a lemon, stir a few minutes, when each piece is covered with same dish them up.

Mashed Potatoes, fried in shapes.

592.—Roast twelve large potatoes, when done take out the interior, which form into a ball, when cold put in a mortar with a bit of butter, pound them well, season with pepper, salt, a little grated nutmeg, and chopped parsley, mix them with the yolks of five and two whole eggs, bread crumb them twice over, fry of a light brown colour in plenty of hot lard, having made them either round or like a small egg to your fancy.

Asparagus.

593.—Having cleaned them, tie them in bundles of twenty or twenty-five each, cut them previously all the same length; have ready about four quarts of boiling water, throw in a handful of salt, boil quick, till tender, from fifteen to twenty minutes; have ready a piece of toast, dip it in the liquor from boiling, put it in a dish, and lay the asparagus on, and serve with melted butter in a boat.

Seakale.

594.—Boil the same as asparagus, but it will require some time longer, and must be quite tender when taken out of the water.

Peas.

595.—Put two quarts of water to boil, when boiling put in a pint of peas with a little salt, boil quickly until tender, drain in a colander, put in the dish with a pat of fresh butter.

Stewed Peas.

596.—Put one quart of peas in a stewpan with two lettuces cut small, a bunch of parsley, and three ounces of butter ; fill the pan with water, mix all well together, then pour off the water, add six small young onions, two lumps of sugar, and a little salt, set all over a slow fire, and shake it sometimes ; when tender, in about fifteen minutes, add a little cream, and a bit of butter rolled in flour.

Stewed Celery.

597.—Wash four heads, take off the outer leaves, cut them in pieces, put them in a stewpan, with a teacupful of water, one onion, a little pepper, salt, and grated nutmeg, stew till tender, then drain it, and warm in some good white sauce, and send to table.

Vegetable Marrow.

598.—Peel one, then cut it in quarters, take out the seeds, boil in water until tender, drain them, lay them in a dish, with either melted butter over, or white sauce.

Cauliflower and Brocoli.

599.—Clean them very carefully, and soak a little in salt and water, throw them into boiling water containing a handful of salt, when tender take them up carefully and drain them. Serve very hot, with either melted butter or white sauce.

Spinach.

600.—This vegetable must be carefully picked from the stalks, and then very well washed to free it from grit, boil it in salt and water till tender, then drain it, chop it fine, put in a stewpan, with a little pepper and salt and a pat of butter, and serve with fried bread around it, or poached eggs on it.

Broad Beans.

601.—When shelled boil them in salt and water, when tender drain them, and serve with parsley and butter.

Beans and Bacon.

602.—Boil the beans as in the foregoing receipt, cut about two pounds of streaked bacon into dice, fry it till done, taking care it does not burn or lose colour, dish up the beans, add the bacon to them, and serve with parsley and butter in a sauce-boat.

Kidney Beans.

603.—Slit them down the centre, take out the strings, put them in a little salt and water and a very little soda in it, then throw them in boiling water; when tender drain them, and serve with melted butter.

Stewed Mushrooms.

604.—Choose large buttons for the purpose, or the flat ones where the fur is red, peel the tops, and remove the stalks, throw a little salt on them in a stewpan, with a teacupful of good broth, simmer till tender, add white pepper, a spoonful of mushroom ketchup, and a lump of butter rolled in flour; just before removing from the fire, put in half a teacupful of cream.

Broiled Mushrooms.

605.—Take large fresh flap mushrooms, peel them and remove the stalks, flour them, dust with salt and pepper, put a bit of butter in each, where you remove the stalks, set them in a Dutch oven before a sharp fire, and serve very hot, and on the dish slipped on to another in which they were cooked.

Carrots and Turnips.

606.—Should be boiled quickly in plenty of water containing a little salt, or they may be boiled in the pot with a piece of beef.

Greens, Cabbages, and Savoy.

607.—Boil them in plenty of water containing salt and a small bit of soda, drain them very well, and serve hot.

To Boil Rice.

608.—Have a saucepan containing about three quarts of water boiling, throw in a teacupful of whole rice, let it boil quickly for twenty minutes, then drain it in a colander before the fire, and separate it lightly with a fork. This is the very best way for curries, as a vegetable, or any purpose when to be plain boiled.

Artichokes.

609.—Wash them well in water, turn the bottoms to make them stand on a dish, boil them in plenty of water with a little salt, until the leaves will easily come out; put them on a sieve to drain, and serve with melted butter in a boat.

To Fry Artichoke Bottoms.

610.—Clear the choke from the artichoke bottoms, let them stand an hour in milk and water, dry and flour them; put some fresh beef suet in your frying-pan, fry them crisp and tender, but serve with melted butter. If you prefer it, chop some sweet herbs, add bread crumbs and yolk of egg, and dip the artichoke in it.

Jerusalem Artichokes.

611.—Choose them of an equal size, peel them and wash them, boil them gently in salt and water, and two or three onions; when quite tender drain them, dish them, and pour over either melted butter or white sauce.

To Stew Cucumbers.

612.—Cut your cucumbers in long slices, and slice four large onions, put all in a stewpan with a pat of butter and white pepper, stew quickly till tender, then add a couple of spoonsful of cream, a lump of butter rolled in flour, and a lump of loaf sugar.

Salad.

613.—Never get your lettuces, etc., before you want them. Wash and drain them, break them in

pieces, put them into a bowl with a few young onions, some mustard and cress, and a hard-boiled egg in pieces; boil two eggs hard (ten minutes is the time), take out the yolks, mix them very smoothly in three teaspoonsful of Florence oil, one of fresh-made mustard, a pinch of salt, and a little cayenne; add two dessertspoonsful of vinegar, and either pour over the salad or serve in a glass in the centre of the bowl.

TO BREW ALE.

Which will be found most excellent, if followed exactly.

614.—Have your barrels soaked for three or four days previous to brewing, then cleaned with a brush and cold water, the tubs also; and before using, every brewing vessel must be scalded. Allow, for good ale, seven or eight gallons to be drawn from one measure of malt, and one pound of Worcester hops to each measure. Having filled the boiler, when the water boils throw in a can of cold, to break the boil, and then mash. Be very careful to put in a little malt and water at a time, and stir it well; let every grain be wet, but put as little water on as possible for the first mashing, cover the tub close, and let it stand three hours. As soon as the first mashing is done, scald your hops and cover them, and draw off your wort on them after it has stood three hours. Fill your boiler for the second mashing, for which you may put the water on boiling, and let it stand two hours. When you scald your barrel, measure how much it holds, and in putting water on, allow six or seven gallons for waste. When you have drawn off the wort from the second mashing put it in the furnace to boil, when it boils throw in a lump of salt, the size of an egg, made hot in a shovel on the fire; let your ale boil, at a regular rate, one hour and twenty minutes, then sieve it into the cooler to cool. When your ale is near milk warm, or about 68° Fahrenheit, put good fresh yeast to work it (which

should be a pint to a measure), let it work in a close cellar and cover the tub; when it has worked ten or twelve hours put it in the barrel, which should be dry and warm. Keep your barrels constantly filled up. When your ale has quite done working, in a week or so, put in the barrel a few handful of fresh hops, made hot in a saucepan, in some of the fresh-brewed ale, knock in the bung very tight, and put a clay stopping over. Keep it from two to three months, or longer, without tapping it.

COOKERY FOR INVALIDS, ETC.

Beef Tea.

615.—Take one pound and a half of lean beef, cut it with a sharp knife into small bits, put it into a saucepan with a pinch of salt and a small bit of butter, hold it over the fire until the gravy runs out and nearly dries in again, then pour over it one quart of boiling water, add a small bit of mace, let it boil twenty minutes, and then strain it.

Chicken Panada.

616.—Boil a chicken, save the liquor from boiling, pick the white meat clean from the skin and bones, pound it a little at a time in a mortar, adding by degrees a little of the liquor, when you have pounded the white part of the chicken very fine, add as much of the liquor from boiling as to make it the thickness of panada, add a little salt and bit of mace. Make it very hot and serve.

Calves' Feet Stewed.

617.—Procure two feet ready cleaned, put them in boiling water, draw out the leg-bone, dip the feet well in flour, put them in a stewpan with a quart of water, a small onion, and a little parsley, a little salt, and white pepper. Stew very gently from three to

four hours, serve plain or with a little melted butter or parsley butter. This dish is very nutritious.

Oswego Corn Flour Blancmange.

618.—Put four tablespoonsful of corn to a quart of milk, mix the corn very smooth in a little of the cold milk, put the remainder of the milk into a saucepan with sugar, to your taste, and either some spice or lemon peel, heat it till nearly boiling, then stir in the mixed corn, boil a few minutes, then pour it into your mould, and when cold it will turn out. Serve with either a little stewed fruit or custard or cream.

For a pudding, prepare and cook the same as the above, when cool put it in a baking dish with three eggs well beaten, and a small pat of butter, bake in a slow oven half an hour.

Strengthening Broth.

619.—Take a knuckle of veal and two pounds of lean beef, a bunch of sweet herbs, a little salt, and a few peppercorns, put five quarts of water and let it waste to three; when cold remove the fat.

Calves' Feet Broth.

620.—Boil two calves' feet and half a pound of beef, the bottom of a loaf, a little mace, salt, and nutmeg, in three quarts of water, to three pints, strain it and remove the fat.

Eel Broth.

621.—Clean one pound of eels, cut them in pieces, then put them into a saucepan with two quarts of water, a little parsley, a few peppercorns, and a little salt; simmer until the eels drop to pieces and the broth is good, and then strain.

To dress a Mutton Chop.

622.—Cut it from a loin that has hung some time, trim off the fat, put it on the gridiron over a very clear fire, turn it continually until the gravy runs

out, have two hot plates ready, put the chop between and serve very hot.

Jelly for Invalids.

623.—Boil two calves' feet to three pints of stock, take off the fat when cold; warm the stock, and put to it half a pint of cold water, the peel and juice of two lemons, a little mace, and loaf sugar to your taste, the yolks of two eggs and three whites well beaten; let it boil until it breaks, then pour it through a jelly-bag.

Strengthening Jelly.

624.—Two ounces of hartshorn shavings, two ounces of isinglass, half a drachm of mace, the same of cinnamon; put them in three pints of water and boil it until half wasted, strain it, and to three spoonsful of jelly put three of port wine or Madeira, put sugar to your paste, and give it three times a day.

Restorative Jelly.

625.—Two ounces of isinglass, two ounces of white sugar-candy, half an ounce of gum Arabic, a small nutmeg grated; pour over the above a pint of port wine, and let it stand twelve hours, then put the jar containing the above into a saucepan of water, and let it simmer until the isinglass is dissolved. Do not strain the jelly. Take the size of a walnut three times a day.

Sir Henry Halford's Bread Jelly.

626.—Cut off the top of a twopenny roll, cut the remaining part into thin slices and toast them of a pale brown, very hard; put the bread thus toasted into three pints of water, let it boil very gently until you find it congeal (which you will soon know by holding a little of the water in a spoon), then strain it very carefully without breaking the toast, or the jelly will be thick, and sweeten to your taste.

This jelly is of so innocent a nature, that it never

disagrees with the weakest stomach, and is at the same time so great a strengthener, that one spoonful will more than answer triple the quantity of any other sort.

Farinaceous Jelly.

627.—Take two ounces of rice, the same of pearl barley and sago, boil in two quarts of water, stir while boiling, strain through a sieve, and flavour it with sugar and lemon juice.

Oatmeal Gruel.

628.—Put half a pint of Cumberland oatmeal into a large basin, stir on to it a pint of cold water, then strain it through a fine strainer into a saucepan, stir on to it about half a pint of boiling water, boil it ten minutes, stirring it all the time, put in a pinch of salt, and serve as liked by the patient, either with a little butter, nutmeg, and sugar, or brandy; or if desired nutritious and not heating, stir in a little good cream just before taking it from the fire.

Caudle.

629.—Proceed, in the first place, just as in the foregoing receipt, but instead of boiling water poured on when strained into the saucepan, put equal parts of gin and sound mild ale, add a few raisins, some grated nutmeg, a little ground ginger, and some sugar to your taste; boil ten minutes.

Gruel and caudle made as given in these receipts will be beautifully smooth, palatable, and highly nutritious.

To make Arrowroot.

630.—Put two teaspoonsful of arrowroot into a basin, mix it into a smooth paste with a little cold water, then pour on boiling water, stirring it all the time, until of the desired thickness and quite clear; add wine and sugar, or a little brandy, as desired. It is made with milk in precisely the same manner.

Barley Water.

631.—Wash four ounces of pearl barley, put it in

a jar close covered in the oven, containing about two quarts of water, let it simmer some hours, then strain, and add a little lemon juice and sugar, or whatever flavouring is desired.

White Wine Whey.

632.—Put half a pint of milk on the fire, when it boils add a couple of wine glasses of raisin wine or light sherry; when it breaks let the curd settle, then pour off the whey, add a little sugar, and drink it hot.

Fever Drink.

633.—Roast six good baking apples, when they are done put them into a jug, pour over them three pints of boiling water, cover the jug close, and when cold it is ready to drink; add a spoonful of honey or sugar.

A nice Summer Beverage.

634.—Cut up two oranges and one lemon, put them into a jug, add two ounces of sugar candy, pour over all one quart of boiling water, stir occasionally until cold, and drink a little at a time. Very refreshing in feverish attacks.

Milk Pudding.

635.—Boil a blade of mace and a little lemon peel, with two bitter almonds, in a pint of new milk; let it stand until cold, then strain it, add four large eggs—yolks and whites—beat them well, add salt and sugar to your taste; put the pudding into a small basin buttered, and boil it twenty minutes; let it stand a little before you turn it out.

MISCELLANEOUS RECEIPTS.

Devonshire Soap.

636.—Mix a quarter of a pint of olive oil with the yolks of two fresh eggs, a tablespoonful of rose water, and the same quantity of honey, add as much fine oatmeal as will make it into a stiff paste.

Lavender Water.

637.—Oil of lavender flowers three drachms, oil of angelica root six drops, spirits of wine one pint; after being shaken well together in a quart bottle add one ounce of fresh orange-flower water, one ounce of rose water, and four ounces of distilled water.

Camphor Julep.

638.—One drachm of camphor, white sugar half an ounce, boiling water one pint. Grind the camphor with ten drops of spirit of wine till it becomes soft, and then with the sugar until they are perfectly mixed; add the boiling water by degrees, when cool pass it through a fine strainer.

To clean Boot Tops.

639.—Half a pint of milk, half a pint of vinegar, one ounce of spirits of salts, one ounce of oil of vitriol, the juice of a lemon, one ounce of red lavender, and the white of an egg mixed altogether. If you wish a buff colour, put the rind of a lemon instead of the lavender.

Blacking.

640.—Two ounces of ivory black, three ounces of honey, half an ounce of oil of vitriol, one pint of vinegar, one ounce of sweet oil; mix the oil, honey, and vitriol together, then the ivory black and vinegar; to be polished wet.

Cold Cream.

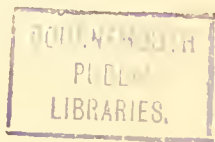
641.—Hogs' lard one and a half ounce, spermaceti half an ounce, white wax a quarter of an ounce, oil of almonds one ounce ; melt these together, add twelve drops of otto of roses, and stir till cold.

Cantharides Pomatum for Restoring the Hair.

642.—Into an earthenware jar put a quarter of a pint of very fresh oil of sweet almonds, set it in a vessel of boiling water, and gradually melt into it, by that heat, half an ounce of spermaceti and one ounce of purified beef marrow ; when cold rub up gradually with it as much strong tincture of cantharides as it will absorb ; put whatever perfume is desired when cold.

Court Plaister.

643.—Half a yard of black silk put smooth in a frame, dissolve one ounce of isinglass in as little water as possible, strain it, and mix with it half an ounce of Friar's balsam with a small bit of sponge ; rub the silk with it, let it dry, rub it again till all is used, warming it as it cools.



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